

THE NATIONAL

JANUARY 26, 1957

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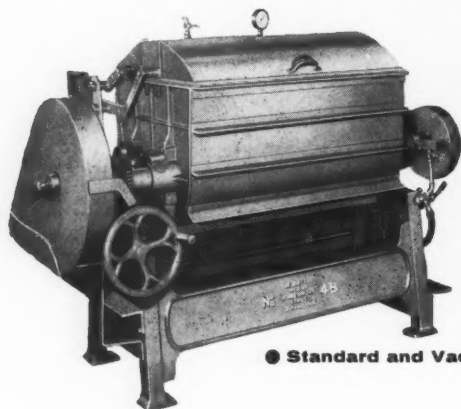
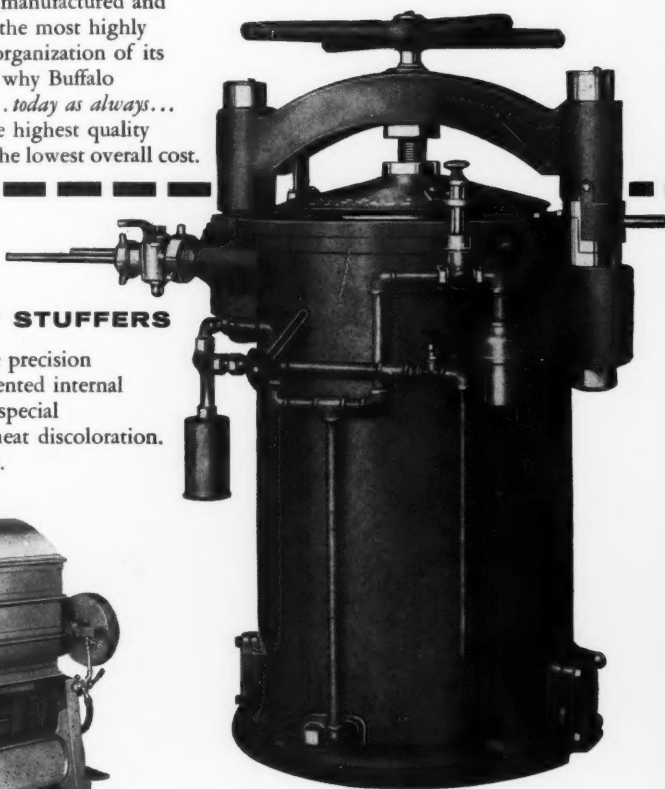
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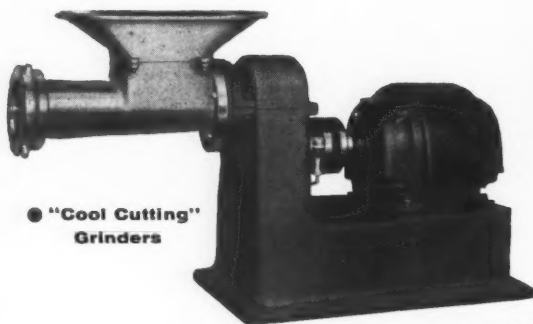
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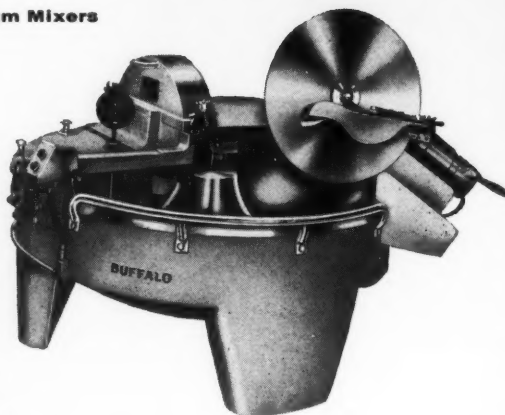
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● Standard and Vacuum Mixers



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Buffalo

The Highest Quality
in Sausage Machinery
for over 87 years

JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo 3, N. Y.

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stand-out appeal

CANNON DICED RED SWEET PEPPERS

APPROX.
DRAINED WGT.
5 LBS. 3 OZS.



NET WEIGHT
6 LBS. 8 OZS.

H. P. CANNON & SON, INC.
BRIDGEVILLE, DEL.



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Color catches the shopper's eye. That's why meat products, brightly studded with Cannon Diced Red Sweet Peppers, sell better. And the fine flavor of Cannon Peppers keeps them sold. Cannon Diced Red Sweet Peppers are grown from Cannon's own specially developed strain of California Wonder Peppers. Crisp, firm, thick sidewalls! Perfectly diced! Packed in convenient No. 10 end-label tins

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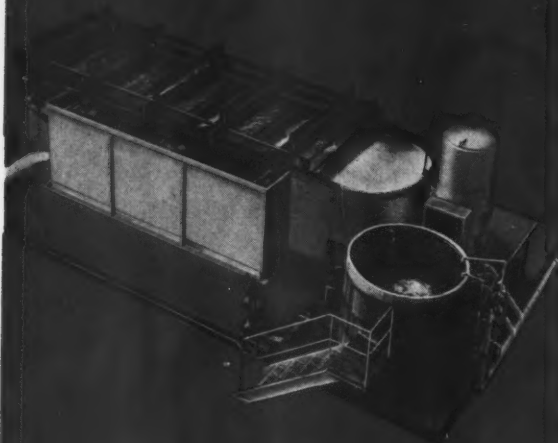
Quality Canned Foods Since 1881



H. P. CANNON & SON, INC.

BULKLEY-DUNTON

Colloidair Separators



*A Profitable Answer to
Waste Disposal Problems*

If you have a waste disposal problem... loss of valuable by-products or high sewer charge... a Bulkley, Dunton Colloidair Separator is your answer! These efficient, automatic Colloidairs recover by-products for inedible rendering and clarify water for sewer disposal at minimum loading charges.

Bulkley, Dunton Colloidair Separators are engineered and designed to help meet the usual standards established by federal, state, county and city governments for process flows. They are built for maximum operating efficiency and minimum space requirements.

Let a Bulkley, Dunton engineer show you the profitable answer to your waste disposal problem. He will be happy to make a complete survey of your requirements and offer recommendations and—there's no obligation, of course. Write today for complete information and literature.

6-249

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VOLUME 135 JANUARY 26, 1957 NUMBER 4

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News and Views

THE NATIONAL PROVISIONER

VOL. 136 No. 4

JANUARY 26, 1957

"Spread" Is Vital

Paul S. Willis, president of the Grocery Manufacturers of America, in a talk at the recent convention of the American National Cattlemen's Association, said some things about the job being done by meat packers and other food processors. We believe they merit repeating here. Willis stated:

"If people were content today to buy only the same types and quantities of food per person they bought prewar, they could buy the equivalent of that out-dated grocery basket at today's prices for only 16 per cent of income. The difference between that and the 25 per cent they are actually spending represents the 'additional values' which they want and which we in the industry have provided. . . .

"As to the matter of 'price spread'—the difference between prices farmers receive and prices paid by consumers at the grocery store—a main challenge of the food industry is to get the American people to see 'spread' in its true economic role as a positive, value-adding, market-creating force, and to see how they benefit therefrom.

"Without spread, not only manufacturers and distributors, but farmers as well would be out of business. Our steak would be standing around on a ranch or in a feed lot; our cheese and butter would be milk in a pail in Wisconsin; and our breakfast juice would be on the trees in a Florida or California orange grove. Without spread there would be no food business as we know it. The food business would consist of local farmers selling direct to local consumers.

"Spread is money paid for a series of essential processes and services performed along the Life Line of America between food on the farm and food on the table. It provides useful employment directly to at least 5,000,000 workers and indirectly to several million more. It helps build markets for farm products. It is an integral part of our mass production-mass distribution system. It is a logical reflection of the growth of the American economy with its great degree of specialization, its greater services to meet consumer needs and its high standard of living."

WSMPA Convention-Goers will hear messages on world peace, agriculture and selling at the general session Thursday afternoon, February 21, which will wind up the official business of the association's four-day annual meeting in the Sheraton-Palace Hotel, San Francisco. Eric Johnston, president of the Motion Picture Association of America, Washington, D. C., now on an extensive tour of Europe, will report on "Prospects for Peace." Johnston, who served four terms as president of the Chamber of Commerce of the United States, has traveled the free world as a good-will ambassador. "Prices, Parity and Progress" will be discussed by Earl L. Butz, assistant U. S. secretary of agriculture. The man chosen by the National Sales Executives as "Professional Salesman of the Year" in 1953, and sent abroad by that group to share his enthusiasm and marketing ideas, will tell how "You Make the Difference." He is William H. Gove, vice president and sales director of E.M.C. Recordings Corp., St. Paul. A general business session is scheduled for Thursday morning. The convention will end on a social note that night with an 11th anniversary party in the Sheraton-Palace.

Steps Toward obtaining a uniform state meat inspection law in Alabama, to replace existing, individual county and municipal regulations, were taken by the Alabama Meat Packers Association, Inc., at the group's first annual meeting in Birmingham. A committee headed by J. M. Gentry, R. L. Zeigler, Inc., Selma, was appointed to begin work on an inspection law and a reasonable shrinkage tolerance on prepackaged meats. Serving with him will be Abe Kaplan, Standard Provision Co., Birmingham, and W. Melvin Haas, Haas-Davis Packing Co., Mobile. Officers re-elected by the association to serve until next January are: president, William Kling, Valley Pride Packing Co., Inc., Huntsville; vice president, W. Melvin Haas, and secretary-treasurer, Miss Stella Beesley, Beesley Packing Co., Andalusia. Directors, in addition to the officers, are: C. A. Dunseth, Sunnyland Packing Co., Dothan; E. P. Griffith, jr., Griffith Packing Co., Demopolis; Abe Kaplan and J. M. Gentry. Approximately 80 persons attended the meeting, which was addressed by A. W. Todd, Alabama commissioner of agriculture, and John C. Milton, American Meat Institute. The next meeting is set for June 15 in Montgomery.

All Officers of the Arkansas Independent Meat Packers Association were re-elected at the organization's annual meeting in Pine Bluff. Serving as president again will be Chris E. Finkbeiner, president of Little Rock Packing Co., Little Rock, who also heads the National Independent Meat Packers Association. Felix Schlosser, Morrilton, was renamed vice president of the group, and Walter Webb, Helena, was re-elected treasurer.

A One-Year Extension of the 52 per cent corporate tax rate, due to drop April 1, was urged by President Eisenhower this week in his economic report to Congress. As in his previous state of the union and budget messages, he emphasized his opposition to any tax cuts at this time and called for holding down government spending and price and wage increases. The report made no direct mention of the record peacetime budget of \$71,800,000,000 sent to Congress last week, but the President told his press conference that Congress has the duty to cut this amount if possible. The budget recommended for the Department of Agriculture would provide \$18,718,000 for federal meat inspection, compared with an estimated expenditure of \$15,650,000 in the current fiscal year. The increase is requested to provide for additional inspectors and related costs.

Lean Pork Puts Muscle in Profits

RELIABLE PIONEERS IN FIELD

A TRIPLE-BARRELED program of selecting meat-type hogs and the lean product derived from them, processing and controlling the quality all down the line and merchandising the resulting pork as the kind the housewife wants, is another first achieved by Reliable Packing Co. of Chicago.

In other words, the independent pork packing company has devised a way to win and keep friends for pork, make a profit for itself and encourage production of meat-type hogs by the farmer.

The industry has heard a great deal about the need for a meat-type hog and the resistance of the consumer to fat pork. While some packers have supported the meat-type hog by procedures such as premium payments based on carcass grade and yield, Reliable has adopted the first integrated approach that bridges the problem from buying to consumer selling.

Impetus for this program came from the firm's president, John E. Thompson. After studying many consumer pork preference reports, such as the University of Illinois and Kroger Foundation studies, he decided that a properly selected pork product could be merchandised as a high protein food. This emphasis on protein would negate the consumer notion that pork is a fat-type meat and, at the same time, would tie in with the emphasis given to protein in meat meals. The problem was approached from two angles:

1. Procurement and processing.

2. Merchandising the product.

A packaging committee's work dovetailed into the latter phase with a packaging and merchandising program that has created a new line of family packages for the firm's products; drastically modified the method of packing, and most important, launched a new brand name and trade mark for the firm: Thompson Farms Brand. (This phase of the program will be described in a subsequent article).

Reliable has two grades in its Thompson Farms Brand: selected pork items which represent the top of the meat-type class, and a standard,

fleshy, well-fatted meat-type product. Both of these grades are subject to rigid quality control standards in processing and the meat is merchandised as lean and high in protein.

While the firm is merchandising bacon, hams and butts along with the loins from meat-type hogs, the pork loin constitutes the basis of its control work. As Thompson points out, despite the rather voluminous literature on meat-type hogs, nothing has been developed that will serve as a yardstick in buying or processing hogs of this type.

A committee consisting of John Pinta, plant superintendent; Fred Di-



FRED DIPASQUALE measures fat thickness on carlot of meat-type hogs for the quality control program.



TWO STEPS performed in quality evaluation by John Thomas are (left) measuring



fat between tenth and eleventh rib and (right) tracing meat eye on the cut loin.

Pasquale, supervisor, kill department; Kenneth Jacobsen, supervisor, cutting department, and Richmond Unwin, assistant to the president, developed criteria in a learn-as-you-cut manner.

The basic problems considered were the controls that would be used to assure a lean product meeting a specification standard and the criteria that would be used. Under the direction of the committee, the firm began trial production of the lean-type pork loin in May, 1955. By October, 1956, it felt that a sufficiently accurate control procedure had been developed to bring about daily production of the extra lean pork loin. Dressing operations had to be coordinated with procurement on one hand and mer-

chased on the basis of a visual inspection at the stock yards, evaluation is checked further at the plant. The results of these tests are forwarded daily to the hog buying department to help it make its decisions. Periodically, the buyers visit the cutting department to see the breakdown of the carcasses and the evaluation of animal cuts.

Hogs are given a confirming inspection at the firm's holding pens. If there is any doubt as to fat back thickness, a "Lean-O-Meter" is used to probe the animal.

Five of the animals are selected at random, and careful measurement is taken of their length, measuring from ear to tail, and the fat back thickness is measured with the meter between

animals that meet the specifications—29.0 to 31.0 in. in length with an average fat depth of 1.1 to 1.6 in.—are retained in this group for actual cutting.

A peculiar fact uncovered in the taking of quality measurements is the slight variance between the live animal and the dressed carcass. Covering values will generally vary by from 0.1 to 0.2 per cent between these two measurements with the dressed carcass having the higher value. Thompson attributes this difference to the tension in the live animal which slightly compresses the animal's muscles and fat.

The cutting operation continues on the lot basis. As the lots are cut, a yield check is made on the various primal cuts and the other major yield factors. This information is reported immediately to the hog buying station which also records its hogs in terms of the company grades. This constant checking is a practice which has helped the hog buyers a great deal in their selections, states Thompson. The accuracy of the hog buyers has been developed to the point where they properly classify meat-type hogs in about 85 per cent of the purchases, which is considerably above the reported industry average. In the recent hog grading contest conducted by the Chicago Stock Yard & Transit Co., two of Reliable's three hog buyers were in the top three and the third was in the top five among 61 professional contestants.

The emphasis on statistical quality evaluation is currently centered around the pork loin. Thompson points out that this is a beginning, since no benchmark is available for any of the primal cuts.

As the selected meat-type hogs are cut, individual primal cuts intended for lean meat merchandising are further examined by the company's pack-off operators.

The inspection performed by the loin packoff man is one of subjective judgment. He notes the covering on the meat, its general length and firmness. If he doubts the covering value on any loin, he may probe the thickness to spot check this value. However, he generally sets aside any questionable loins which are later re-examined by the statistical tester.

All the extra lean loins are wrapped individually in printed parchment paper and boxed in containers carrying the new brand legend.

The advertising and publicity committee (Harry Oosterhuis, sales manager, Crosby Brownson, purchasing



LEAN PORK chops, attractively packaged and displayed in show case, appeal to consumers.

chandising on the other.

Under the direction of John C. Callahan, head hog buyer, the company's purchasing has been directed at securing the meat-type animal. To get these animals, Reliable has consistently paid a premium of approximately 25c to \$1.25 per cwt. above the Chicago market. Its selective buying has received repeated mention from the *Chicago Daily Drovers Journal* for making the top market. During the past two International Live Stock Shows, Callahan purchased the grand champion carlot of hogs from Milo Wolrab, a Berkshire producer. These factors are helping to attract offerings of meat-type hogs from producers and commission men on the Chicago market, he says.

A statistical check is maintained on all the meat-type hogs purchased. While all the premium hogs are pur-

the 10th and 11th ribs. These five hogs are tattooed and, after dressing and chilling, a further check is made on the dressed length, the fat back thickness at the first, seventh and between the 10th and 11th ribs and at the last lumbar vertebra. These figures are correlated with the U. S. Department of Agriculture's guide on hog grades.

The entire lot of hogs purchased as meat-type animals is kept separate in the livestock pens and holding pens at the plant.

Dressing operations are performed on a plant grading system, in which the meat-type animals are called No. 8. After dressing, the lots are kept apart in the chill coolers. Prior to cutting, all the hogs in the meat-type grade are measured for length and fat thickness at the first and last ribs and the last lumbar vertebra. Only those

THOMPSON FARMS BRAND PORK LOINS										POINT BASIS FOR EVALUATION									
Characteristics, Conformation and Finish										Lot No: Cut Date:									
	Total Pts		Range		Range		Range		Inspected by:										
	160		3 1/4 - 10		16 - 3 1/4		0 - 16		REMARKS										
1 Loin Muscle or Lean Meat	15		9 - 15		6 - 9		0 - 6												
2 Ratio of Fat to Lean	10		6 - 10		4 - 6		0 - 4												
3 Color of Meat	10		6 - 10		4 - 6		0 - 4												
4 Color of Fat	10		6 - 10		4 - 6		0 - 4												
5 Ratio of Length to Wgt.	5		3 - 5		2 - 3		0 - 2												
6 Bone Structure	5		3 - 5		2 - 3		0 - 2												
7 Firmness of Fat & Lean	15		9 - 15		6 - 9		0 - 6												
TOTAL:	100		70 - 100		40 - 70		0 - 40		Measurements - Points 12/16 Loins										
INSPECTION OF PICES OF 12/16 LOINS										Muscle Area									
	Out Loin	2	3	4	5	6	Total	Avg.	Range	4.5 - 24	4.0 - 16	3.2 - 0							
Loin Wgt.										4.6 - 25	4.1 - 18	3.3 - 2							
1 Muscle										4.7 - 26	4.2 - 22	3.4 - 4							
2 Fat to Lean										4.8 - 27	4.3 - 26	3.5 - 6							
3 Color Meat										4.9 - 28	4.4 - 30	3.6 - 7							
4 Color Fat										5.0 - 29	4.5 - 24	3.7 - 10							
5 Lgth/Wgt.										5.1 - 30		3.8 - 12							
6 Bone Struc.																			
7 Firm																			
TOTAL:																			
INSPECTION OF PICES OF 8/12 LOINS										Measurements - Points 8/12 Loins									
	Out Loin	2	3	4	5	6	Total	Avg.	Range	Muscle Area									
Loin Wgt.										4.0 - 24	3.5 - 16	2.7 - 0							
1 Muscle										4.1 - 25	3.6 - 18	2.8 - 2							
2 Fat/Lean										4.2 - 26	3.7 - 22	2.9 - 4							
3 Color Meat										4.3 - 27	3.8 - 26	3.0 - 6							
4 Color Fat										4.4 - 28	3.9 - 30	3.1 - 8							
5 Lgth/Wgt.										4.5 - 29	4.0 - 24	3.2 - 10							
6 Bone Struc.										4.6 - 30		3.3 - 12							
7 Firm																			
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	Out Loin	2	3	4	5	6	Total	Avg.	Range	Muscle Area									
Loin Wgt.										4.0 - 24	3.5 - 16	2.7 - 0							
1 Muscle										4.1 - 25	3.6 - 18	2.8 - 2							
2 Fat/Lean										4.2 - 26	3.7 - 22	2.9 - 4							
3 Color Meat										4.3 - 27	3.8 - 26	3.0 - 6							
4 Color Fat										4.4 - 28	3.9 - 30	3.1 - 8							
5 Lgth/Wgt.										4.5 - 29	4.0 - 24	3.2 - 10							
6 Bone Struc.										4.6 - 30		3.3 - 12							
7 Firm																			
TOTAL:																			
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INSPECTION OF PICES OF 8/12 LOINS										Measurements - Points 8/12 Loins									
	Out Loin	2	3	4	5	6	Total	Avg.	Range	Muscle Area									
Loin Wgt.																			

EVALUATION FORM lists factors by means of which extra lean loins are scored.

agent, J. Pinta and R. Unwin) has elected to do this, since it feels that such identification will carry the brand farther along into the distribution channels. Some retailers display the loins in their colorful wrap as it protects against light discoloration.

Boxes are selected at random daily from the production of the extra lean loins. These are opened and the loins are scored according to an evaluation form. These factors include: (1) percentage of the overall covering on the loin and the butcher workmanship in trimming; (2) fat removal; (3) removal of the hanging tender; (4) workmanship of the split; (5) loin firmness; (6) bone color; and (7) evidence of fat to lean ratios at the shoulder and ham ends.

The tester also probes the fat of the loin between the 10th and 11th ribs $2\frac{1}{2}$ in. from the middle line. If the thickness here exceeds the standard, he will actually cut the loin to determine whether it has a kidney-shaped eye. It has been found that a few hogs will have a shallow loin eye that is not evident on visual inspection, says Thompson. The basis for rejection of a lot is a variation of 0.2 in. in covering.

Two of the loins, again selected at random from the test loins, are cut between the 10th and 11th ribs. Loins are then evaluated on a statistical grading basis for the following: (1) loin muscle or lean meat area; (2) ratio of lean to fat; (3) meat color; (4) fat color; (5) loin length; (6) bone structure, and (7) firmness of fat and lean. Each factor is given a point value and in each case

the loin must meet a minimum standard. If the product fails to meet any of these standards, the whole lot is rejected and each loin unwrapped and revalued by the statistical tester whose critical facilities have been highly developed.

After this examination, the tester places a sheet of tracing paper on the loin eye and traces the eye and tail and the fat areas. The traced eye is then evaluated with a planimeter which gives the square area of irregularly shaped planes. Once again, the product must meet a minimum standard or the whole lot is rejected. To qualify for extra lean classification the loin must have a minimum meat

eye of 3.75 sq. in. of lean, red, well-muscled meat.

If the loins pass the various tests they are released for shipment.

Reliable periodically runs a test on a lot of meat-type animals to check procurement efficiency. In one such test 87 meat-type hogs were received at the pens where they were further subdivided into group A, which was considered to be a particularly high meat-type, primal cut animal, and group B, which was considered to represent average meat-type animals. Group A's 56 animals had a primal cut yield of 50 per cent and group B's 31 animals had 46 per cent and, consequently, all of these animals by definition qualified as meat-type hogs.

In terms of carcass length and fat back thickness these animals were then graded according to USDA standards. Group A had 60 per cent No. 1's, while group B had 81 per cent No. 2's and 3's. The primal cuts from these animals were graded further for Thompson Farms Brand select pork products and only 46 per cent of the primal cuts qualified.

All test results are made known to the firm's hog buyers. Statistical records prove that these test procedures are successful, reports Unwin, who is responsible for the development of statistical quality control measures. Hogs that are purchased as top grade meat animals generally grade as USDA No. 1's and only a small percentage grades as No. 2's while rarely do they grade as No. 3's, Unwin says.

The statistical control program is

[Continued on page 28]



MIKE PANIAK, right, delivers Thompson Brand pork with refrigeration instructions, to John Esposito, receiving clerk at a Hillman's Pure Food Stores unit in Chicago.



FLOOD LIGHTS, enclosed in metal box, blind cattle for safer and quicker stunning operations.

'Handle With Care' is Wilson Creed

LIVESTOCK conservation in all its phases is practiced at the Wilson & Co., Inc., Albert Lea, Minn., plant. "Livestock conservation in action" is the watchword at this progressive plant.

The action program has been in effective operation since 1945. It was started by John Crowley, now with Cudahy at Omaha, and further developed by a former plant manager, the late Russ Stadheim. In backing the program during his first year as general manager, H. B. Housh is following a well-established and economically-sound tradition.

"It is just good business for a packer to promote improved livestock production and marketing in his trade area," he relates. "Furthermore, to permit improper handling or poor facilities, and thus cancel improvements made in the country, would be anything but sound business economics."

He also comments that the bruise loss per head at the Albert Lea plant is half the average national bruise loss as determined by a recent national survey conducted by the American Meat Institute.

The livestock conservation program is directed by a livestock committee which includes as its chairman the plant manager, and has as members the heads of the operating, sales and buying departments. Once a month, this group meets to report, discuss, evaluate and plan its work

to cut livestock losses. Even the chief of the plant police is a member of the committee, as the protection force can note the condition of the holding pens, the loading of animals in a truck lot arriving at the plant, etc. If there is something that requires action, the watchman contacts the responsible supervisor.

The basic motive for this concentration on livestock conservation is profit—profit from losses prevented and profit from higher quality meat products, states Housh.

It is hard to measure the success of the committee's work in dollars and cents as its educational effort encompasses plant and farm livestock handling. However, old experienced employees claim that there has been a definite reduction in deaths, cripples and bruise and condemnation losses since the committee started to function. Intra-company records and bruise survey reports support this claim, the general manager said.

"It is harder to show improvement now than it was when we first started because we have come a long way," says Cliff Cairns, administrative assistant and committee spark plug. "There is no doubt in my mind about the value of this program to the company and to farmers who ship to us," he continued.

The committee has three functions: 1) education in the field; 2) employee education and supervision at the plant, and 3) maintenance and

improvement of facilities. The responsibility is delegated to committee members along functional lines.

Education in the field is primarily the responsibility of the livestock service department under Robert L. Fix, although the livestock buyers also carry on this work in their contacts with farmers and truckers. This is a broad program that includes cooperation with Livestock Conservation, Inc., active participation in the Minnesota state spring barrow show, as well as other county, state and regional livestock shows, and close work with country agents, vocational and veteran agricultural instructors and contacting agricultural colleges in Iowa and Minnesota. In a broad livestock program such as this, handling is an important but small phase. Other functions of the department are: distribution of educational pub-

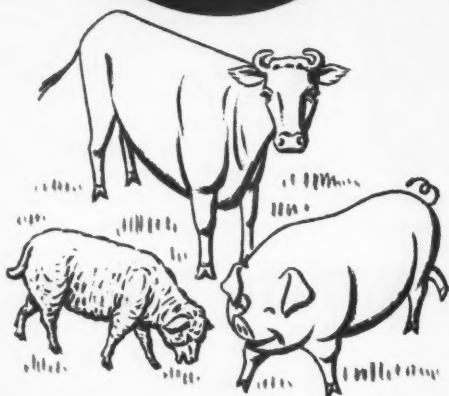


BILL DUSEK, Wilson hog buyer, presents slapper to farmer in return for cane.

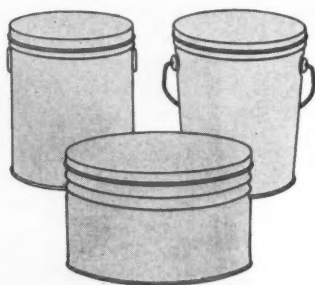


SIGNS WARNING of cost of bruise losses greet all truckers entering Wilson plant.

lications pertinent to livestock products and problems; preparation of special livestock conservation releases; timely handling tips on the firm's regular market broadcasts; lending of



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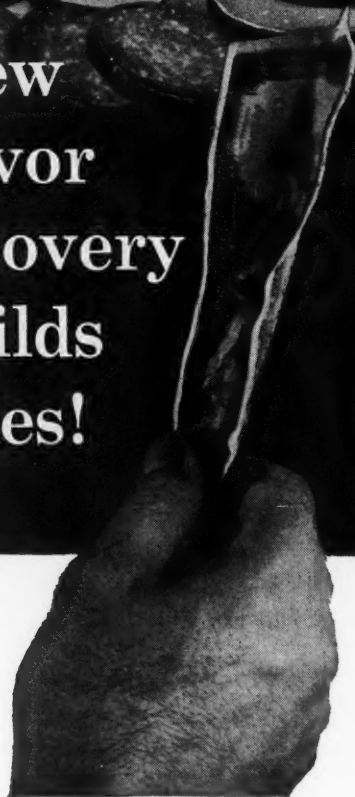
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films and slide sets to farm groups, and assistance to 4-H livestock conservation demonstration teams.

Employee education and supervision is the responsibility of the various department heads on the committee. The plant superintendent insists on regular inspection and constant repair of all livestock facilities. The head buyers require careful handling on the part of all yard handlers, and enforcement of the canvas slapper persuader policy. Only dry canvas slappers are used on hogs and whips with lashes on cattle. Sorting poles are restricted to sorting only at the hog scales.

Since the committee members are also the administrative, operating and buying heads, there is little difficulty in maintaining optimum handling conditions at the plant. This top echelon support is one of the most important elements in any livestock conservation program, reports D. P. Mossberg, LCI, northwest regional manager, who works with Wilson's Albert Lea staff.

One of the first major projects completed by the committee was the remodeling of the stock yard with special consideration given to efficient bruise-free livestock handling. Self-squaring chute bumpers were installed. (This is a piece of metal flooring mounted by a pivot to the floor which can be extended to cover any gap between the floor of the truck and chute if the driver fails to back squarely into position).

Adjustable double deck chutes and special pickup and trailer chutes also were built. Fix says that many farmers deliver several head of livestock in a small pickup with a body floor which is much lower than a conventional livestock van. Drives and pens were constructed to eliminate projections, sharp corners and dead pockets. Since then, the operating department has periodically checked all facilities to keep everything in good repair and to improve upon the basic design.

When facility changes are suggested at a meeting, a subcommittee is usually appointed to study the situation and report back with recommendations at the next meeting. For example, the installation about a year ago of flood lights in the knocking box to blind the cattle and cause them to stand was a result of a subcommittee's recommendations. They are still in use and considered a necessity by the cattle stunner.

Time and effort are devoted to maintaining the best possible facilities



GENERAL MANAGER of the Wilson Albert Lea plant, H. B. Housh, reports on cost of bruise losses to Bob Fix and Cliff Cairns, both of Wilson, and Doug Mossberg of LCI.

and handling at the plant since it is the committee's belief that a plant cannot expect better service than it gives in its own operation.

The use of canvas slappers, which have always played an important part in the Wilson program, is an example of the service performed and the slappers have been presented to plant customers in exchange for more damaging persuaders since 1939. Although relatively expensive, this giveaway has paid its way in bruise savings many times.

Slappers are purchased and resold at cost as a service to 4-H clubs and FFA chapters. These groups, in turn, resell them at a profit to farmers and truckers. As a result of this program, several thousand slappers are in use in the company's trade area.

Fix estimates that any other plant inaugurating a similar slapper policy can expect a high distribution the first year—perhaps about 1,000—and then a sharp fall off the following years when from 200 to 400 slappers will be needed.

One approach to the loss problem pioneered by the Albert Lea plant is the reporting of bruise losses directly to the owner. Spot checks are made periodically on all stock from certain dealers, buying station or farmers. These lots are killed separately and all bruises recorded. When this information is enclosed with a friendly letter suggesting closer attention to bruise losses, the recipient frequently will ask for a check on the next load to see if he has improved his method of handling, states Fix. The spot checks have been well received by the stockmen, he reports.

Buyers are constantly alert for evidence of mishandling and such stock

is bought subject to its carcass value, less bruise trim.

Other functions and services initiated and carried out by the committee are: truck cleaning and washing facilities; free sand for bedding; an elaborate system of permanent and changeable signs and posters, and co-operation with LCI in setting up each year an educational exhibit at the spring barrow show. Truck cleaning facilities and free sanding, both of which are relatively inexpensive, do much to impress the farmer and livestock trucker with the need for proper care in shipping animals. The company gives away approximately 50 yards of sand each year.

The Wilson program is an excellent example of how team work can be applied to livestock loss prevention at the packinghouse level. Every member of the team realizes that he has a job to do in addition to his regular job and does it. The result is a better relationship with producers and greater operating profits.

This organizational procedure can be employed by any packing plant in which management is willing to give active support and direction, states Mossberg, whose field work places him in contact with many large and small packing plants.

The size of the committee assigned to this function may be streamlined so that three people, the plant superintendent, the livestock buyer and the master mechanic can manage the program. They can perform on a systematic basis the essential functions needed for a money-saving livestock conservation program. A small company can take its own bruise tests twice a month and develop a workable, profitable conservation program.

Lean Pork Is Profitable

[Continued from page 24]

maintained for two reasons: it is essential for the success of the merchandising program that the quality of the extra lean pork products be uniformly high, and the analysis of the accumulated data eventually may pinpoint a yardstick by which grading can be part of the cutting operation.

Loins that are cut for the quality test are replaced in the box if the lot passes. A notice is placed in the box telling the customer what was done and why it was done. Thompson believes that informing the customer



RELIABLE'S LEAN pork committee meets to discuss progress. Members are Kenneth Jacobsen, Fred DiPasquale, John Pinta and Richmond Unwin. They developed criteria.


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of the steps taken to safeguard quality will help create demand.

Does the program pay? Thompson says yes. The firm has developed a merchandising plan to inform retailers about its extra lean pork products. Reliable's house organ, *Pig Tales*, carried a detailed explanation of the Thompson Farms Brand story, stressing the extra lean and high protein values in the selected products. The issue carried pictures of the packaged products and explained the difference between the selected lean products and the regular products carrying the Thompson Farms Brand.

This has been followed up by a sustained mailing campaign that retells the story for specific products. These pieces of literature can be converted into point-of-sale display material and are available as such. Each weekend, two people conduct store demonstrations with extra lean sliced bacon, which, with supporting literature and display material, presents the whole packaged line.

Sparkling the entire program is Reliable's sales department under Harry Oosterhuis, sales manager. Through personal calls on independent retailers it has presented the company's pork selection and packaging concept.

All of the Thompson Farms Brand products are sold under a money-back guarantee which is stated on the packaging material.

The new products account for approximately 20 per cent of the firm's output (a percentage the firm intends to increase) and are sold with a margin that covers the extra handling.

Since extra lean pork loins and butts are in short supply, they are sold as rapidly as they are released from quality control. The extra lean

hams and sliced bacon are gaining progressively in sales volume. For example, extra lean sliced bacon sales are up about 35 per cent since the meat was introduced in October.

Reliable's management is convinced that the merchandising of selected high quality pork is the answer to the industry's primary consumer problem: a fatty product. The program pays the farmer the premium needed to encourage production of the meat-type animal; it allows the consumer to buy the lean pork desired, and it permits the packer to earn a margin while procuring, processing and merchandising the select pork products.

North Carolina Sets Limit On Extenders in Sausage

A regulation limiting to 3½ per cent the combined amount of cereal and dry milk solids that may be included in bologna or similar meat products has been adopted by the North Carolina State Board of Agriculture and will become effective July 1, 1957.

State regulations previously had not limited such extenders in comminuted meat products. The new restrictions were requested by V. H. Bode, president of the North Carolina Meat Packers Association, to "improve the

quality and result in wider consumer acceptance of these items as well as related meat items produced in North Carolina packinghouses."

Sausage Becoming Glamor Dish, 'Look' Article Says

In its February 5 issue, out this week, *Look* magazine carries a major food feature devoted to sausage in its hundreds of varieties.

Titled "The Sausage Comes to Dinner," the article points out that sausage is "taking on new dimensions as a glamorous dinner dish," and reports that housewives are discovering that sausage is not only economical, tasty and easy to buy, but it has an unexpected versatility in menu-planning.

"Sausage is stepping out of the delicatessen class to a place of honor on the dinner table," the article reports further.

But despite consumer acceptance of sausage, the public seems surprisingly unfamiliar with its many varieties, the article says.

Third NHA Hide Training Class to Get Underway

The third training class sponsored by the National Hide Association will get underway Monday, January 28, at Navy Pier, Chicago. A limit of 50 has been placed on enrollment by Charles F. Becking, chairman of the NHA education committee.

This year's course will be taught by Dr. Victor Ricks, University of Illinois faculty member, with the assistance of industry panels during the question and answer periods. A field trip on January 29 will include visits to a small packer and country hide cellar, a big packer hide cellar a tannery and a shoe factory.

A highlight of the course will be an alumni luncheon on Saturday, February 2, at the Sheraton Hotel, Chicago, open to all interested persons.

Dry Ice Can Touch Product

The use of pure dry ice in direct contact with product, such as trimmings during the chopping operation in the preparation of meat food products, or when packed for shipment is acceptable, the Meat Inspection Branch announced in Memorandum No. 239. In those areas where such use of dry ice results in the liberation of excess carbon dioxide gas, adequate ventilation should be provided, the MIB memorandum said.



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Colored Lard Can Expand Market



PRODUCT GIVES pies added appeal of golden crust, could lead to greater use of lard.

SOMETHING new can be added to lard—a rich yellow color. To date, several of the major shortening firms and a midwestern packer have added color to their products, and from all reports, consumers have accepted the new look.

Proponents of the additive point out, however, that the attraction of yellow lard is not simply a matter of passing novelty; the consumer will find that yellow lard enhances and glamorizes many foods, since it gives them a particularly attractive hue. Pie crust made with yellow lard takes on a golden brown color. Fried chicken is a particularly attractive dish when prepared with yellow lard. Consumers are pleased to find that many other foods are similarly glamorized. This extra appeal of the golden crust given to foods by colored lard could be conducive to greater use of lard in home cooking.

Of course, not all foods need or are improved in appearance when prepared with yellow lard and, consequently, the housewife will probably continue to use white lard for some phases of her cookery. Yellow lard is said, therefore, to offer the possibility of expanding the market rather than taking over a slice of an existing market. Some industry leaders, basing their opinions on the experience with colored and uncolored margarine, believe that yellow lard may spearhead a resurgence of lard as a domestic cooking fat.

One of the coloring materials that may be used is B-carotene, a product marketed by Hoffmann-LaRoche, Inc.

In addition to being a coloring

agent, B-carotene has the property of being a provitamin A which is converted by the body into vitamin A, one of the several vitamins essential to good health.

Experiments at the chemical firm's laboratory have indicated a good carry through of the provitamin A into the cooked or baked foods prepared with the colored fat. Table I, below, shows typical retention values obtained.

TABLE I: B-Carotene CARRYTHROUGH
Type of Product

Type of Product	Before Baking	B-Carotene After Baking	Retention (Pct.)
	(U.S.P. units per pound)		
Vanilla drop cookies	2140	2025	95
Two-egg yellow cake			
Recipe A	1600	1320	83
Recipe B	2600	2320	90
Pound cake			
Recipe A	2600	1950	75
Recipe B	5600	4660	83
Pie crust	4950	4250	86

The product is normally sold as a 24 per cent suspension in semi-solid oil. For coloring lard, 12 to 20 milligrams of the suspension (about 7/1000 of an ounce) is added per pound of lard, depending on the degree of color desired. The desired degree of color is best determined by experimenting with various levels in a hand coloring operation. The intensity of the lard color should be judged after the fat has solidified since, as lard solidifies, the intensity of the added color is toned down.

At the 12 to 20 milligram level, the lard will contain from 5,000 to 8,000 U.S.P. units of the provitamin A. When the material is added to the lard at the 5 milligram level, or as a 20 milligram suspension, it contains

8,000 U.S.P. units which constitute twice the daily human requirement, according to G. K. Parman of the vitamin division, Hoffmann-LaRoche.

However, if it is desired to make a vitamin A claim, the requirements of the Federal Food and Drug Law, and the provisions of state and local regulations must be considered. However, no vitamin A claim need be made if the carotene is being added simply for color.

The carotene is added to the lard after deodorization. If the fat is not deodorized, then the coloring should be added after the lard has settled and been filtered. The usual point of addition is in the makeup tank just prior to chilling and packaging. The temperature of the lard at the time of addition should not exceed 150° F. The suspension is agitated until solution is complete and uniform. Lard flakes and antioxidants may be added at the same time. Subsequent handling of the lard is done in the usual prescribed manner.

It should be remembered that the coloring will not improve the original quality of the processed lard. All steps in the manufacturing should follow the most recommended procedures scrupulously, so that the product has a high smoke point, a bland odor, etc. A colored lard now offered on the market is a deodorized product and it has won a high level of acceptance. While a deodorized lard may not be within the economic potential of all plants, industry leaders agree that a high quality product is within reach through the employment of careful manufacturing procedure.

The Meat Trail...



TRUCKLOAD OF PORK products and lard donated for Hungarian relief by Tobin Packing Co., Inc., Rochester and Albany, N.Y., is shown ready to leave Albany plant for New York City port. Through arrangements with the American National Red Cross, the meat products were to be shipped to an International Red Cross relief camp for Hungarian refugees in Austria. Shown beside truck (l. to r.) are: T. G. Leiss, manager, Tobin Albany division; Martha Brooks, Radio Station WGY; Mrs. Betty P. Sherwin, chairman of the Albany Red Cross chapter motor service; Miss Pirie H. Perenyi, representing the Hungarian community of the Albany chapter; Judith Hoffman, Albany County Junior Red Cross, and Joseph Einhorn, chairman of the Albany County Red Cross chapter. Food gift totaled 10,000 lbs.

liquidation of the business and property of the company and conversion into cash for payment of claims by creditors. **THEODORE J. HARRIS**, Waterloo, is president of the concern, which has been engaged in the processing and sale of frozen meats.

WRENO JONES, who has been in the retail meat business in Madill, Okla., for the past 20 years, has opened a packing plant southwest of the town.

Sale of Holt Packing Co., Lansing, Mich., to **WAYNE GOODRICH** has been announced by **FRANK WROOK**, owner and operator of the firm for the past 34 years. The new owner formerly was employed by the company. Wrook is retiring.

Philadelphia Boneless Beef Co., 223 Callowhill st., Philadelphia, has purchased an adjacent, 20 x 80-ft. building at 227 Callowhill st. to handle its expanded operations.

Rattner Bros., Inc., is the new name for the former Santa Monica Meat & Provision Co., Santa Monica, Calif. **MORRIS RATTNER** told **THE PROVISIONER** an expansion is planned. Ground breaking on February 1 will mark the start of a 5,000-sq.-ft. addition to house a new cooler and workroom, at the company's 1721 Broadway plant in Santa Monica.

Jacob E. Decker & Sons, Mason City, Iowa, is enlarging and modernizing its branch at Dallas, Tex., **P. L. THOGERSON**, general manager, announced. Decker, which also maintains branch plants at Houston, San Antonio and Texarkana, is a subsidiary of Armour and Company.

Fire destroyed the plant of **Allison Hide and Rendering Co.**, near Goodland, Kans. The firm is owned by **I. D. ALLISON**.

Bluegrass Market, Inc., Caldwell, W. Va., has opened a custom slaughterhouse adjacent to its stockyards. **W. EUGENE KNIGHT** is manager of Bluegrass Market.

John Morrell & Co. will open its new Chicago plant at 4550 W. Jackson blvd. this spring and at that time will discontinue operations in its small, leased plant in Chicago's Fulton Market area, **W. W. MCCALLUM**, president, announced. Sausage manufacturing and sliced bacon equipment is being installed at the Jackson blvd. location, and the new plant is expected to have approximately

JOBS

JAMES A. MEYER, a 28-year industry veteran, has been named general sales manager of **Roegelien Provision Co.**, San Antonio, Tex., **WILLIAM ROEGELEIN**, president, announced. Meyer formerly was a sales executive with packing companies in St. Louis and Detroit. In his new post, he will be in charge of all distributive sales for Roegelien.

CLAUDE HALL has been appointed manager of the Los Angeles branch office of **Walter Straus and Son**, Fort Worth, Tex., dealer in meats and provisions. Hall has been associated with packers and processors in the Los Angeles area for 11 years.

BEN W. RENLI, Minneapolis branch house manager for **John Morrell & Co.**, has been appointed Twin Cities branch house manager, assuming added responsibilities for the St. Paul branch house operation.

A. C. FERGUSON has been named head of the general sales unit of the Kansas City plant of **Swift & Company**, **H. M. WIGGS**, general manager, announced. Ferguson formerly was manager of the Swift packinghouse market in Jersey City.

WILLIAM T. SIM has been named sales manager of the Los Angeles plant of **Armour and Company**, **E. J. STRECKER**, general manager, announced. Sim, formerly of Seattle, succeeds **MARSHALL TRENBERTH**, who retired after 32 years of service. **LOU S. SANBOEUF**, formerly assistant sales

manager at Los Angeles, was appointed regional manager of advertising and merchandising, with headquarters at the Armour regional office in South San Francisco.

HARVEY L. STATON has been appointed sales manager for the Kansas City plant of **Wilson & Co., Inc.**, **J. D. PETRY**, plant manager, announced. Staton formerly was car route sales manager at Kansas City.

PLANTS

A \$100,000 loan to **Sheridan Meat Co.**, Sheridan, Wyo., has been approved by the Small Business Administration. **A. S. HUFFORD** is president and general manager of the firm.

Red Cloud Packing Co., Lincoln, Neb., has filed articles of incorporation with the secretary of state, authorizing capitalization of \$100,000. Incorporators are **VERN UPTAGRAH**, **ROBERT YOST** and **KENNETH BOWEN**.

Geo. A. Hormel & Co., Austin, Minn., has begun installing new gelatin equipment, which will change Hormel from a moderate-sized manufacturer of gelatin to one of substantial size, the company announced.

JIM SESCO, a former drive-in restaurant operator, and **ALBERT KLEIN**, a former motel owner, have opened a new sausage manufacturing plant in Vinita, Okla.

ROBERT STEWART of Cedar Falls, Iowa, has been named assignee for **Harris Meat Co., Inc.**, 249 Vaughn st., Waterloo, Iowa, to accomplish

150 employees by April, he said. Other Morrell improvement plans for 1957 include a substantial building addition at the Mobile (Ala.) plant, which will be used for increased sausage manufacture and sliced bacon processing. Sausage, sliced bacon and slaughtering facilities also will be enlarged at several other plants, McCallum said.

New centralized employee welfare facilities have been completed at the Kalamazoo plant of Peter Eckrich & Sons, Inc. The new area was added immediately above the center of the plant, providing for easy access.

TRAILMARKS

C. T. MARSAU, export sales manager of The Rath Packing Co., Waterloo, Iowa, has been appointed chairman of the committee on foreign relations and trade of the American Meat Institute, Chicago.

LIONEL BROWNE, manager of the Canada Packers, Ltd., plant at Peterboro, Ont., has been voted "Citizen of the Year" at Peterboro. He helped raise more than \$1,000,000 to build a memorial center in that city and now is spearheading a campaign to build a home for the aged.

EARLE G. REED, general livestock agent for the Union Pacific Railroad for the past 15 years, has retired after a career of service to agricul-



PENSION PLAN, instead of a direct wage increase, is provided in amendment to labor contracts of Packers and Sausage Manufacturers Association of Chicago and Chicago Meat Packers and Wholesalers Association with Local 100, Amalgamated Meat Cutters and Butcher Workmen of North America, AFL-CIO. It is the first employee pension plan at the wholesale level in the Chicago area. Bracket increases granted by the employers in recent negotiations are to be diverted into the pension plan, which provides for a contribution of \$8 per employee per month. There is no added cost to the employers. Shown (l. to r.) at amendment signing ceremony are (seated): Bob Costello, Costello's Corned Beef; Walter J. Stachnik, secretary, Local 100, and William Dukes, Saratoga Meat Products. Standing are: Max Weinstein, secretary, Local 485, Amalgamated Meat Cutters; Lester Asher, attorney for the union; Irving Tenenblat, Monarch Packing Co.; Milton Saba, Local 100; Raymond K. Freed, attorney for Chicago Meat Packers and Wholesalers Association; Harry L. Rudnick, attorney for Packers and Sausage Manufacturers Association, and Joseph Lojas and Henry Levine, both of the Amalgamated Meat Cutters and Butcher Workmen.

tural and livestock organizations that dates back to 1917. Effective with Reed's retirement, JOE W. JARVIS, formerly supervisor of agricultural development, became supervisor of livestock and agriculture for the Union Pacific, headquartered in Omaha.

EDWARD J. BELZ, city sales manager of Plankinton Packing Co., Mil-

waukee, has been named "1956 pro of the year" for outstanding selling performance in competition with city sales staffs of seven other associated plants of Swift & Company.

R. B. McCHRYSTAL has resigned as sales promotion manager of Coast Packing Co., Los Angeles, to go into the brokerage business.

A. D. DONNELL, president of The Rath Packing Co., Waterloo, Iowa, has been re-elected a director of the National Dairy Cattle Congress.

W. WARD HENDERSON has been appointed assistant chief of the California Crop and Livestock Reporting Service. He formerly was head of the enumerative surveys section, Agricultural Marketing Service, U. S. Department of Agriculture.

RALPH VAN HOVEN, first vice president of the National Renderers Association, has been appointed NRA representative to the newly-formed allied industry advisory committee of the American Feed Manufacturers Association's nutrition council.

The British Columbia meat packers safety shield for 1956 has been awarded to the Vancouver plant of Canada Packers, Ltd.

URBAN N. PATMAN, president of Urban N. Patman, Inc., Los Angeles, has been presenting a series of lectures before Southern California schools and organizations on "Evolutionary Trends in the Meat Business" and "Proper Meat Buying." The latter



(Photo by Mason City Globe-Gazette)

SAUSAGE WAS main point of interest to two German visitors during recent plant tour at Jacob E. Decker & Sons, Mason City, Iowa. The visitors were Sven Hagander (second from left), casing manufacturer of Weinheim, Germany, and Herman Schnell (right), Hagander's production consultant, shown with Maurice Craig (left), sales manager of Brechteen Corp., Chicago, and P. J. Thogerson, general manager of the Decker plant. The Hagander family began marketing sausage casings in 1930 and now is the largest producer in Germany. Hagander's father is president of the firm. The casings, made of reconstituted animal tissue, have been marketed in the U.S. under the Brechteen name for the past year and a half.

lecture was presented at the University of California at Los Angeles before a group of about 400 executive stewards and caterers.

J. M. GENTRY, manager of R. L. Zeigler, Inc., Selma, Ala., was a panel speaker on "The Alabama Beef Cattle Story" at the 14th annual meeting of the Alabama Cattlemen's Association in Birmingham. TOM GLAZE, head of the agricultural research department, Swift & Company, also spoke at the convention.

WALTER S. STERN of H. Elkan & Co. has been re-elected vice president of Commodity Exchange, Inc., New York City, to represent the hide group. SIDNEY WESTHEIMER of Transamerican Hides, Inc., was elected a member of the board of governors to represent the hide group.

Kold Kist, Inc., Los Angeles packer of fresh frozen cooked meat pies, will go into a widely-expanded advertising and promotion program in the Southern California area. It will use a weekly column in local newspapers and television-radio journals. The column will be written by FRED BECK, newspaper columnist, and will feature the firm's 11 different products. California Advertising Agency is supervising the promotion.

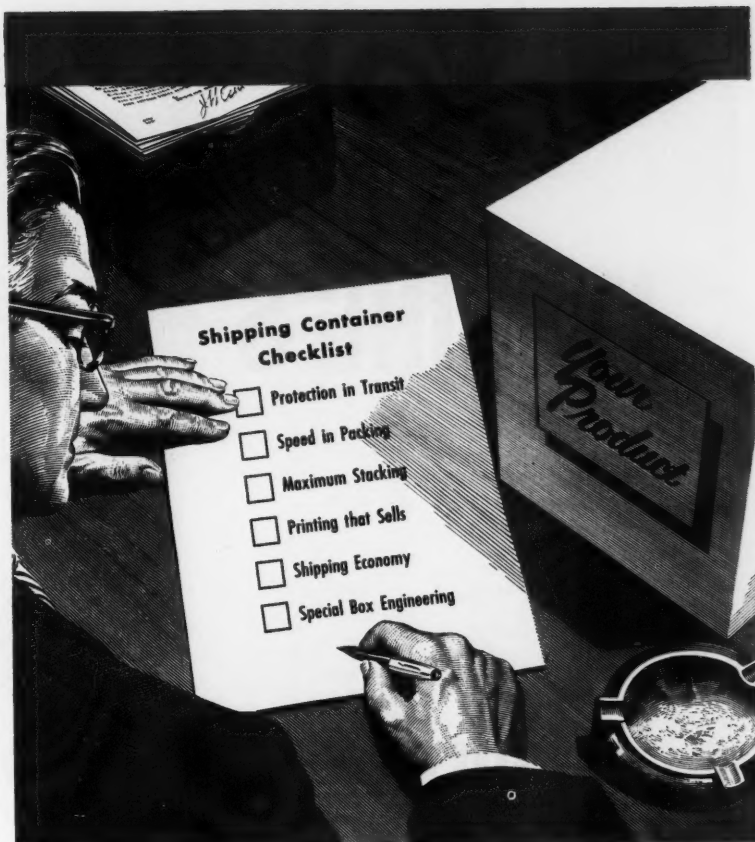
JOSEPH WAGENHEIM, head of Joseph Wagenheim & Co., Atlantic City, N. J., was honored at the annual meeting of the Federation of Jewish Charities for his services to the Jewish community of Atlantic City. He is one of the Federation's founders and formerly was chairman of the annual United Jewish Appeal.

DEATHS

MONT Z. IRISH, 70, retired general manager of the Swift & Company plant at National Stockyards, Ill., died in Leesburg, Fla., en route to Miami for a vacation. He retired in 1951 after 47 years with Swift. Surviving are a son, JOHN H., who is manager of the Swift plant in Scott's Bluff, Neb., and two daughters.

WILLIAM N. REINDERS, 56, who was in charge of the hotel and restaurant department of The John Hilberg & Sons Co., Cincinnati, died of a heart attack January 20. He formerly was president of William Reinders Co., which was merged with the Hilberg concern several years ago.

ARTHUR A. FRANK, 81, founder of Frank Food Co., San Francisco, died recently. He established the firm, now a meat canning company, in 1916.



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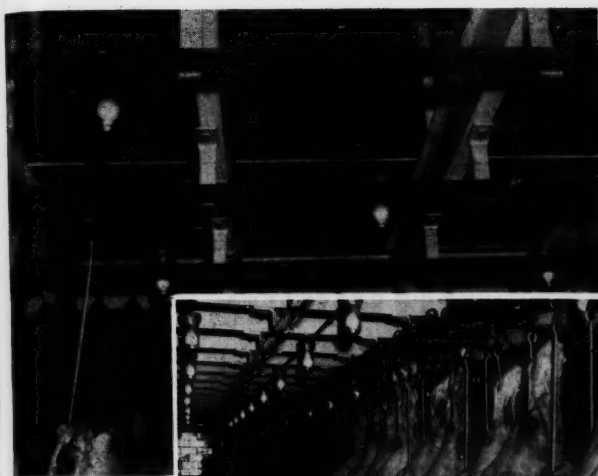


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EXTERIOR AND interior views of plant show (top left) closeup of copper shutter drains; (center) positioning of well lights; (top right) new addition with door for receiving product at extreme left. Door at side front is the main entrance and shipping dock.

Carcasses Get DeLuxe Cooler Stay

FROM peddler truck owner to proprietor of a modern meat plant with a 300-head beef cooler is the rapid success story of Markus Rohbart, president and owner of Markus Packing Co., Detroit, who came to the United States only five years ago. The new plant, located in Detroit's eastern market area, is the fourth building the firm has occupied in its rapid growth. Markus merchandises beef quarters, fabricated primal cuts and beef trimmings.

The plant possesses the latest refrigerating equipment. The main 50 ft. x 100 ft. sales and holding cooler is equipped with fin coils that cover the greater part of the ceiling area. This extensive refrigeration transfer area permits the company to operate with a very low temperature split which holds shrinkage to a minimum. Units are controlled automatically to maintain a cooler temperature of 36° F. and they are self defrosting during the off cycle. This feature helps to maintain a relatively high humidity in the cooler. Underneath each bank of coils is a shutter-type drainage collector made from copper to prevent rusting. The shutters (see photo top left) were selected for two reasons: 1) They do not impede upward



MARKUS ROHBART, owner, directs buying and selling operation of beef carcasses.

flow of air to the coils, and 2) They provide a better evaporator surface for the defrost water.

All refrigeration coils are located well above the overhead rails to provide good circulation.

Overhead rails are supported by steel beaming that is anchored to steel pillars incorporated within the wall area. The steel beams also support the refrigeration coils.

In acquiring its present plant the firm extended the building and built

a receiving section at the rear. The front was modified to house the shipping and general office areas. The adjacent structure, which is connected by a cooler door, contains the fabricating and boning department. All outgoing meats must leave the plant past the front office where some member of the management staff is on duty during business hours.

Overhead rails and packinghouse equipment were supplied by Cincinnati Butchers' Supply Co.



IDA ROHBART handles bookkeeping and general office duties for company.

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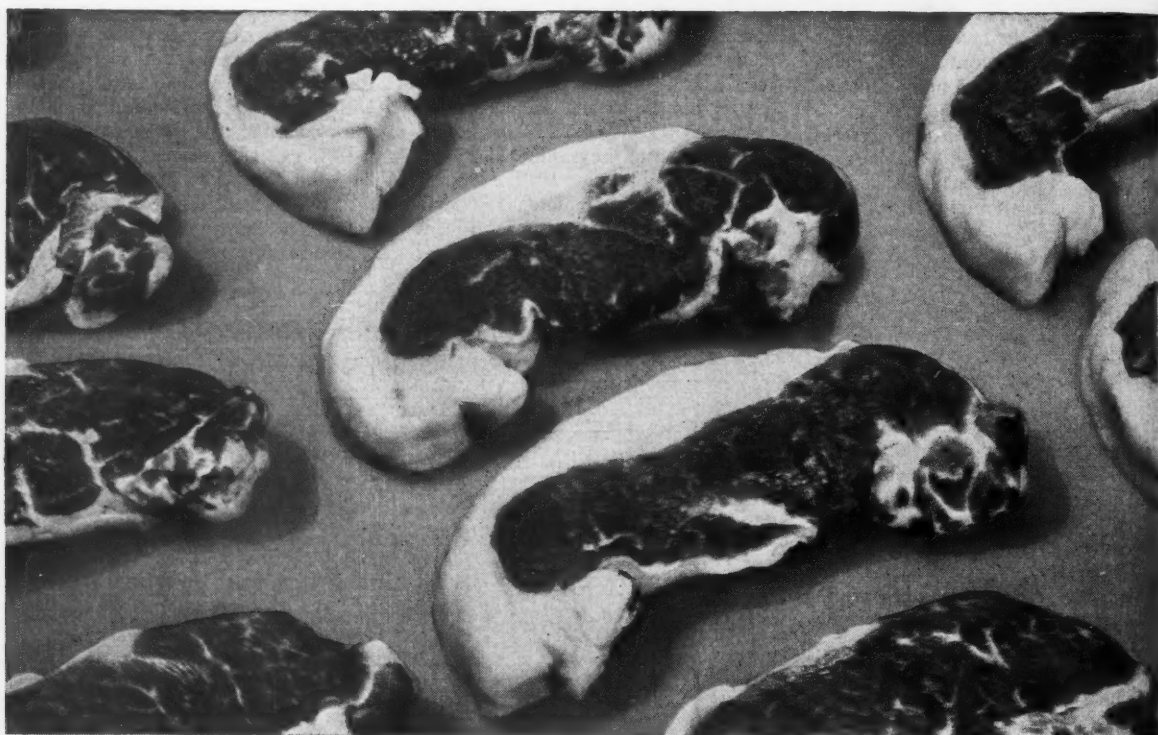
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**Makes frozen portion steaks uniformly tender—
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When you fill every order with frozen portion steaks of *uniform* eating quality—watch your repeat sales shoot up! Age-It*—Huron's completely different meat tenderizer—gives you high-profit steaks even from beef formerly salable only as hamburger or sausage meat. Using only about two pennies' worth of Age-It per pound of meat, you can produce tender, tasty frozen portion steaks from commercial, utility, even high-cutter beef!

Three quick, easy steps: Dip, drain and freeze. Results make the man who *eats* them—and the man who *sells* them—call for more.

Age-It is approved under M. I. B. Memorandum No. 226. If you would like to boost your beef profits the way many other packers have done with our help—contact your nearest Huron sales office. Ask for an Age-It demonstration in your plant and Huron's free technical assistance.

*Trademark of The Huron Milling Company



AGE-IT • MSG • HVP

American Pioneers in Protein Derivatives

THE HURON MILLING COMPANY

HERCULES POWDER COMPANY

verse side of the red repair tag is as follows:

Date Department
 Type of Equipment
 What is faulty with equipment
 Fixed by
 Date Time required hrs.
 Placed back in production
 Checked by

Maintenance office

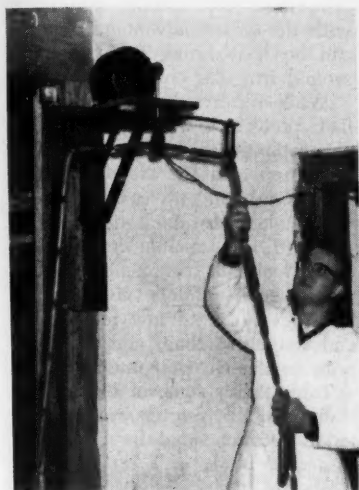
Adoption of this red repair tag has accomplished three objectives.

1. Foremen are more alert at looking for broken equipment and strive to get it repaired quickly.
2. Maintenance personnel is able to get the machinery back into production quicker and fix machinery between jobs that call them out of the

String Loosening Device

An easy way of removing strings from linked wieners is demonstrated in the photograph by Milton Polehna, who built the device at the Polehna Sausage Factory, Cedar Rapids, Ia.

Construction consists of a cam with a concentric outer bearing which revolves at the end of a motor shaft to cause vertical movement of a short arm at the rate of 1,700 times a min-



ute. On the end of the arm opposite to the cams is an adapted eye made with a concave roller across the bottom. Other rollers are suitably fastened on both sides of the vibrating eye to hold and guide the links. Strings are loosened as fast as the links can be fed over the rollers. Power is supplied by a ¼-hp., single phase, 110-volt motor.

The Polehna plant specializes in the manufacture of Czechoslovakian sausage products. Distribution is through a retail market at the plant and by five refrigerated trucks which deliver over a 125-mile radius.

shop. They can schedule themselves to work without directives from the chief engineer.

3. All employees are more conscious of the fact that, no matter how slight the damage or wear on a piece of equipment, it is better to get it fixed at once than to wait until it breaks apart completely.

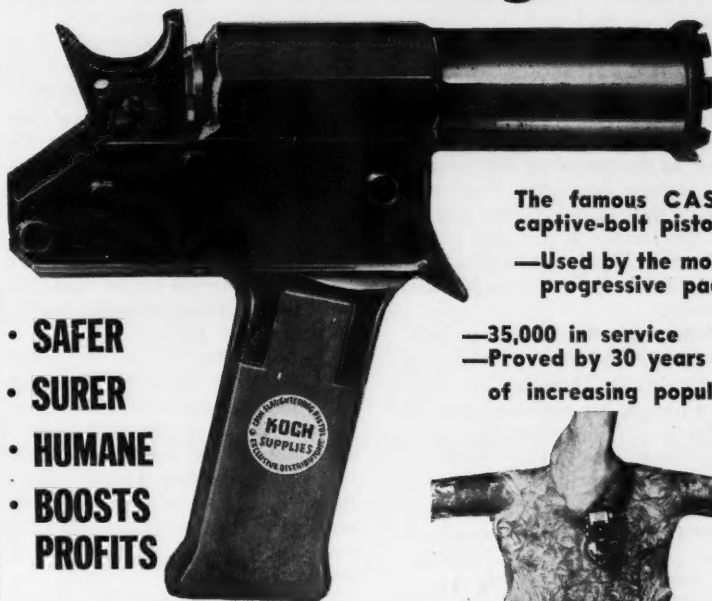
Cutter reports the company believes that it has accomplished two things in this last item. He says, "We get the help of employees in working toward preventive maintenance by sending us equipment before it is too worn beyond repair. Second, it helps our safety program. We all know that worn equipment is dangerous

equipment. The quicker we can get it fixed, the safer our plant will be.

Durr has seven mechanics working in the maintenance department and they, as well as all plant employees, accept this program wholeheartedly. Cutter says they know that it is to their benefit to work with equipment in good condition. Productionwise, management feels that the plant is run almost at capacity by keeping equipment functioning smoothly at all times.

Management also believes the program is saving it both time and money but points out that the advantages of such an operation cannot be measured only in dollars and cents.

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 —Proved by 30 years of increasing popularity

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- HUMANE
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AVOID COSTLY LOSSES!

Stop "Clotted Carcass" and "Dark Cutters" by Using this Faster, Better Stunning Method.

Prevents down-grading that results from old-fashioned hammer knocking. Get a smoother, more economical operation, too, by switching to the progressive Koch "Cash-X" stunning method.

Thorough Bleeding . . . Relaxed, Tender Meat

Bolt goes 1½ inches, just far enough to cause instant, sure unconsciousness. Lungs and heart go on working to pump out all blood after sticking . . . quickest, more thorough bleeding ever. Relaxed animals have no muscle cramps or spasms either. Thoroughly bled meat looks better, keeps better and sells better.



EASY TO USE!

The Koch "Cash-X" pistol is simple to use, light weight. Easy for any operator to get sure results, every time. Operator doesn't tire or become inaccurate. Bolt, driven by special blank cartridge, is stopped at just the right point by compressed air and returned to starting position. No recoil, no misses. One shot does it!

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Packaging Film Needs Vary For Frozen and Fresh Meat

Clarence K. Weisman,
Development Research,
Armour and Company,
Discusses Requirements

PROTECTION against moisture loss is essential in packaging frozen meats, inasmuch as excessive product desiccation takes place in low temperature storage. Because of their low relative humidities, low temperature storage rooms permit excessive moisture losses from frozen meats which are either inadequately packaged or packaged in materials having a high moisture vapor transmission rate. Product dehydration, known as freezer burn, is at first confined to the surface of the frozen product, but progressively penetrates deeper as the period of low temperature storage lengthens. Freezer burned meat is not of top quality since the surface is dry and pitted, the flavor is bland and tasteless, the color is bleached and texture is coarse or stringy.

Pointing up the foregoing facts, Clarence K. Weisman, development research division, Armour and Company, Chicago, has explained what to look for in choosing packaging material to meet the varying needs of frozen and fresh meats.

Suitable packaging material must prevent the passage of moisture from product to atmosphere. Materials with low rates of moisture vapor transmission must be selected. The packaging material also must have some degree of flexibility to provide close adherence of the wrapper to the fabricated cut. If the material will not permit a close wrap, air pockets will result and the air entrapped within these pockets will cause dehydration and frost accumulation resulting in freezer burn in these areas. Likewise, these air pockets may result in oxidation which causes rancidity and surface discoloration. For the same reason, the wrap should be non-porous to prevent the transfer of air to the meat surface.

The wrapping material should not be hygroscopic, or water-wettable as these papers take on water when exposed briefly to temperatures above freezing. Wetted material loses strength and tears easily in handling.

Durability is another functional

property desired in frozen meat wrapping material. The material must have sufficient wet strength to resist piercing by the bone of the moist fresh meat upon wrapping.

The material must have dimensional stability under varying atmospheric humidities. If it is a laminate, the lamination should hold during freezing, storage and distribution.

Wax used to coat frozen meat wrapping papers must not become brittle at temperatures ranging from 0° F. to -50° F., or become soft at temperatures up to 100° F. The wax should not stick to the product or separate upon unwrapping. It also should be non-toxic, free of objectionable odor, lack odor absorbing properties and be free from blocking. It must prevent lacquer and similar coatings from adhering to the surface of the product.

Besides protecting the fat of the meat cut from rancidity, the wrapping material must be greaseproof.

Some packaging materials improve the appearance of the surface of the product by providing it with a glossy sheen. The same frozen meat, when wrapped with other types of material, may possess a dull and unattractive appearance, Weisman observed.

Table 1 summarizes the desired characteristics in wraps for frozen meats as recommended by Weisman.

TABLE 1: PERFORMANCE REQUIREMENTS FOR FROZEN MEAT WRAPPERS

*Economical . . . Low moisture-vapor permeability . . . Flexibility at freezer temperatures . . . Grease-proofness . . . High wet strength . . . Low gas-transmission rate . . . Non-toxic . . . Odorless and tasteless . . . Easy handling and application . . . Adaptability to standard handling methods . . . Easy stripability.

Polyethylene laminated to bleached kraft is a wrapping material which meets all requirements, he stated. The material enhances the appearance of the product by providing a smooth

glossy surface upon removal of the wrapper prior to kitchen preparation. Polyethylene types of packaging material provide optimum protection in low temperatures as they do not shatter at low temperatures.

There are many types and grades of waxed papers, silicone-treated papers, and an endless array of laminated-combination wrappers for commercial use. Recently, much interest has been shown in the use of aluminum foil having a plastic lamination or coating on the inner side applied to meat surface. More extensive usage of this material is contingent upon marked reductions in material costs, Weisman observed.

Cry-O-Rap pouches possess certain advantages for specific applications with the added advantage that they can be heat-shrunk to fit skin-tight around irregular cuts.

While dip-freezing was among the first protective techniques used in connection with frozen meats, it is being replaced by wraps, bags, etc.

Although the dip coating of meat with molten thermoplastic waxes has met with a reasonable degree of success, Weisman comments that the method still inhibits visibility, and lacks resistance to low temperatures and rough handling, and stripability prior to kitchen preparation.

Table 2 lists some of the commercially available freezer wrapping materials recommended by him.

TABLE 2: FROZEN MEAT WRAPPING MATERIALS

Vinyl coated papers . . . Vinylidene coated papers . . . Polyethylene-paper laminations . . . Polyethylene coated papers . . . Polyethylene foil laminations . . . Polyethylene tubing bags, or pouches . . . Freezer type cello . . . Cellophane-foil laminations . . . Cellophane-paper laminations . . . Plastic coated papers . . . Silicone treated papers . . . Cry-O-Rap bags or pouches . . . Wax-coated papers . . . Pliofilm-paper laminations . . . Dip coatings (thermoplastic waxes) . . . Aluminum foil (plain).

Weisman then reviewed some of the factors in the wrapping of fresh fabricated meat. Good refrigeration is essential for proper packaging of fresh meat because it retards bacterial growth, and aids in the retention of color and bloom for the maximum time. Cutting and wrapping should be performed as close to shipping time as possible. A good wrapper will keep the flavor in the product and keep foreign odors out of the package.

While all packaged fresh meat is likely to drip, this is particularly true of boneless roasts. It is imperative that the wrapper have sufficient wet strength so that it does not disintegrate from the moisture absorbed. If this occurs, the meat is exposed to possible contamination, discoloration and dehydration.

The accumulation of moisture on the surface of the fresh meat should be prevented as this condition is very favorable for bacterial growth. However, too great a moisture loss results in dehydration, loss in yield, discoloration and impairment of juiciness in the prepared product.

Fresh meat wrap should permit contour wrapping to eliminate bridged areas which are always vulnerable to rupture.

Table 3 lists the requirements for fresh meat wrapping materials.

TABLE 3: PERFORMANCE REQUIREMENTS FOR FRESH MEAT WRAPPERS

Semi-moistureproof . . . High wet strength . . . Flexibility and creasability . . . Greaseproof . . . Non-toxic . . . Low gas transmission . . . Good durability . . . Prevent discoloration . . . Economy . . . Appearance.

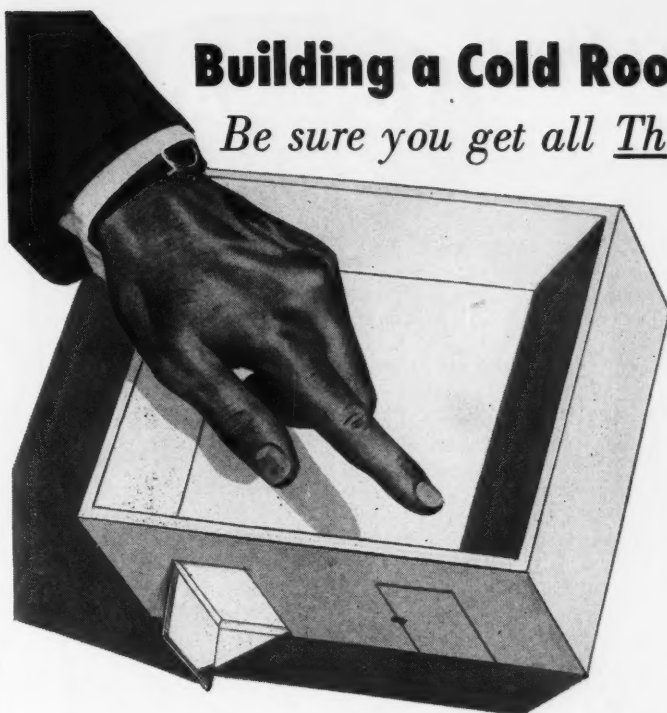
Market paper produced by some of the large manufacturers is specifically designed for use on fresh meat. Resistance to blood and moisture are of utmost importance in a fresh meat wrap. The wrap also should help to maintain color and bloom for the maximum time. Proper types of market papers not only prevent blackening of cut meat, but, where blackening has occurred, will sometimes restore both color and bloom when meat is interleaved, even after excessive exposure.

Market paper not only appears in the well-known peach color and customary white, but also in a pastel green shade. The new shade is utilized to enhance the appearance of meat since red appears redder against its opposite color, green.

Kraft crinkled paper has proved very useful in the protection of larger cuts of beef, such as rounds. This

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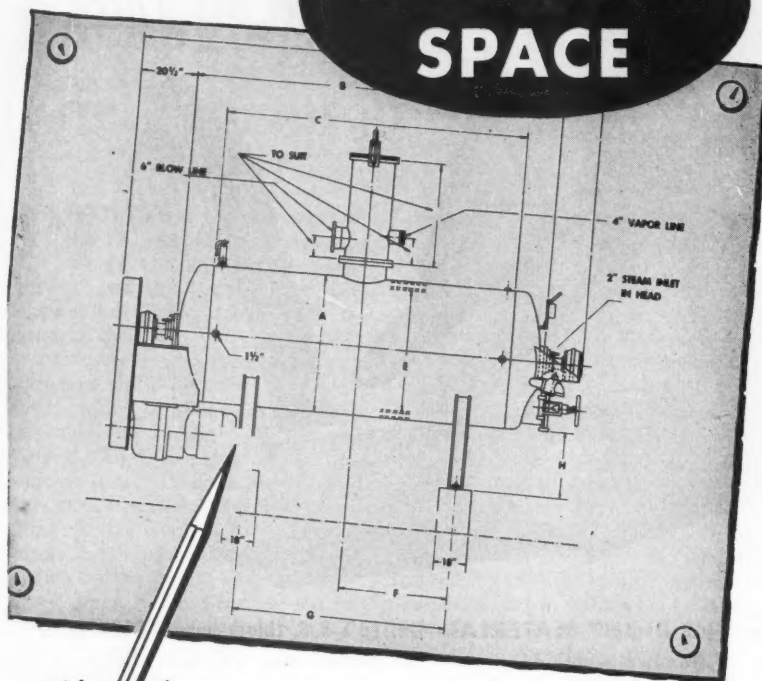
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The new "Space Saver Drive" is designed to save you approximately twenty-five per cent of floor space in your rendering plant. You can now have 5 cookers that take up no more square footage than four with conventional drives. With building costs at an all time high it doesn't take an accountant to figure out the value of installing Dupps "Space Saver" Cookers when you build or remodel your plant. Write us; we'll be glad to tell you all about the "Space Saver".

THE **DUPPS** COMPANY

GERMANTOWN, OHIO



type of material is highly resistant to moisture. When the package is subject to heavy strain, the built-in crinkles open, thereby avoiding breaking or tearing.

Table 4 is a partial list of common types of wraps used for fresh meats.

The factors of board weight and bursting and wet strength should be

TABLE 4: FRESH MEAT WRAPPING MATERIALS

Vegetable parchment . . .	Wet strength paper . . .	Glassine . . .
Greaseproof papers . . .	Kraft . . .	Sulfite . . .
Waxed papers of many types . . .	Wax-treated wet strength . . .	Waxed glassine . . .
Laminated glassine . . .	Laminated kraft . . .	Wax treated crinkled kraft bags (all-way stretch) . . .
Market papers.		

considered along with cost in selecting shipping containers. The bursting strength requirements of Rule 41 of the Consolidated Freight Classification must be met in setting up specifications for shipping containers. The required bursting strengths are as follows: 125-lb. test for 20 lbs. of boxed product or less; 175-lb. for 40 lbs. or less; 200-lb. test for 65 lbs. or less, and 275-lb. test for 90 lbs. or less.

If corrugated containers are used, they should be sulphur-coated on the outside and hot wax dipped on the inside to provide the necessary wet strength. Fibreboard containers also should be hot wax dipped.

The manufacturers and converters of packaging materials are constantly striving to develop new and better packaging materials. Undoubtedly, new products will replace some materials now in use, Weisman said. The trend toward customized cuts and new products will replace some matsumption of packaging materials by the meat industry. Packaging represents a sizable cost item in the meat field. To get the most from this expenditure, the packer should study packaging technology and put its techniques to use, for, as the slogan of a large cellophane manufacturer states, "a packaging decision can change the course of a business."

California Home Economics Show Is Set for April

The sixth biennial convention and exhibition of the California Home Economics Association will be held April 13-15, 1957, at the Sheraton-Palace Hotel, San Francisco. Mrs. Edith Harwood, president of the state organization, has announced.

The exhibition will include the full range of foods, household appliances, equipment and supplies.



STANDING BESIDE a recently purchased delivery truck are, left to right, Bill Lester, Bud Voght, Tom Welch and Walt Transez of the Foremost Packing organization.

Enthusiasm Sparks New Packing Firm

TO BE foremost in quality of meat products as well as in name is the determination of the four enthusiastic partners of the Foremost Packing Co., who, in March, 1956, took over and reorganized a small, old-established meat plant located only a few blocks from the center of East Moline, Ill.

Remodeling and installation of new equipment, while still in a transition stage, has, in less than a year, increased sausage production from 10,000 lbs. to 30,000 lbs. and hog slaughter from 125 to 500 animals a week. Present slaughter of 125 cattle and a few sheep will be expanded as sales efforts are intensified.

All officers of the company have had considerable previous experience in their respective fields and they share operational responsibilities and official duties. The positions of president and mechanical supervisor are filled by Thomas Welch; the vice-president and general manager is William Lester; the treasurer and livestock procurer is B. E. "Bud" Voght, while secretary Walter Transez also serves as sales manager.

Recently put into operation at a temporary location is a new bacon-slicing line including a Dohm & Nelke press, a U. S. slicer and a conveyor table with Exact Weight over-and-under scales. This equipment will soon be moved to a vacated room at the front of the plant, previously used as a retail market, where it will be arranged and operated as a model display unit visible from the street through large picture windows.

Other projects which have been recently put into operation are a new freeze tunnel and an accounting system that sends a weekly profit and loss statement to each department.

Plans of the company are to extend operations to produce a complete line of fresh and manufactured meats. Present backbone of the business, says Transez, is wieners in sheep casings which are manufactured in a volume equal to about one-half of the total sausage-producing capacity.

Advertising consists largely of numerous one-minute radio spot announcements and point-of-purchase publicity. Featured on printed ads is a trade-mark cartoon representing a smiling housewife neatly dressed in black with a small white apron, suggestive of a pleased and happy customer. A ham slogan states "Every slice is really nice." The AMI comic cartoon booklet, "The Story of Meat," is widely distributed by the firm and well received, management reports.

Deliveries are made over a 150-mile radius by nine refrigerated trucks which are maintained by company mechanics. Four of the trucks are used for direct retail selling.

Humane Slaughter Bill Asks Compliance in Two Years

The so-called humane slaughter bill (HR-176) introduced by Rep. Martha W. Griffiths (D-Mich.) provides for an effective date two years after enactment, with the Secretary of Agriculture empowered to exempt any person from compliance for not more than five years after enactment.

The bill reads that no slaughterer shall "hoist, cut, scald, skin, bleed or slaughter any livestock unless such livestock has first been rendered insensible by mechanical, electrical, chemical or other means determined by the Secretary to be rapid, effective and humane."

The provisions would not apply to any individual slaughtering in accordance with the requirements of any religious faith.

A four-member advisory committee, appointed by the Secretary, would advise him concerning questions arising in the administration of the act. The committee would include one member chosen from slaughterers, one from a packinghouse union, a USDA representative and an officer of either the National Humane Society or the American Humane Association.

A bill reported out of the Senate committee on agriculture in the last Congress provided only for establishment of an advisory and research committee. Industry spokesmen emphasized at hearings that legislative compulsion is not the answer to many problems involved and that progress is being made through cooperation.

FINANCIAL NOTES

Geo. A. Hormel & Co., Austin, Minn., has declared a dividend of 62½¢ on common stock and the regular quarterly dividend of \$1.50 on the Class A 6 per cent preferred, both payable February 15 to shareholders of record January 26. The company said the 62½¢ cash dividend shall not be paid on any fractional share interest resulting from the 10 per cent common stock dividend on common stock, which was due January 25.

Pyle to Address Cannerymen

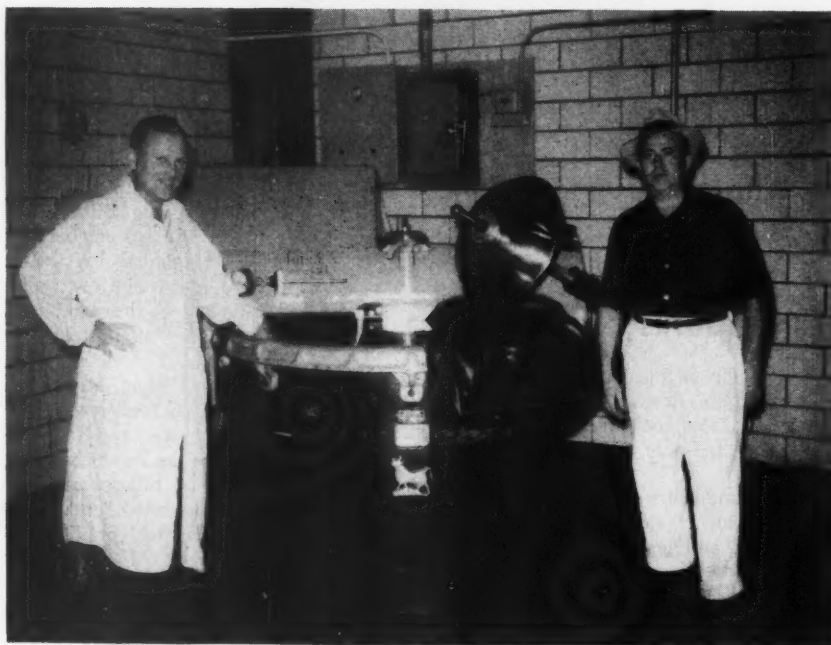
Howard Pyle, deputy assistant to President Eisenhower and former governor of Arizona, will be the keynote speaker at the 50th anniversary convention of the National Cannerymen Association in Chicago. He will address the opening session of the four-day convention, which will begin on Saturday, February 6.

BOSS

No. 537-A

J CHOP•CUT

Sausage makers are obtaining perfect emulsions faster, at lower costs, with the
"BOSS" J Chop•Cut



Mr. Joseph E. Linden, Manager, and Mr. Fred Freuk, Sausage Maker, of the Greenlee Sausage Company, Sioux Falls, South Dakota, find that the "BOSS" J. Chop • Cut is producing perfect emulsions faster.

The finished emulsion is uniformly fine in texture and is so conditioned that it will absorb the maximum of moisture and other ingredients.

RESULT: a very profitable product of extremely high quality and tender, juicy texture.

What the J Chop•Cut will do for you—

Cuts ground, whole chunk or sliced frozen meat.

Saves time.

Greater yield.

Increases production.

Helps create a product that sells.



CB-56-4

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

Meat Merchandising Parade

Pictorial and news review of recent developments in the field of merchandising meat and allied products.



NEW PACKAGE is being introduced this month for new sausage product of St. Louis Independent Packing Co., St. Louis. Hickory Hill pork sausage patties are packaged individually pre-formed and ready to fry, in cylindrical fiber can with metal ends. Featured are a drawstring for zip-opening; aluminum foil lining for neat removal of patties and flavor protection and replaceable cap for storage. Four-color label covering entire container was designed by firm's agency, Gardner Advertising Co., St. Louis, and is printed on Reynolds foil.



BACON CARTON with a western air has been designed for Greenfield brand "Old Corral" thick-sliced bacon of Hammond Standish & Co., Detroit, by Sutherland Paper Co., Kalamazoo, Mich. Red and white Greenfield banner rides high on brown rail fence, and pen of hogs helps carry out motif. Background color is yellow. Amber display window in top panel of 2-lb. carton allows product visibility and protects against fading. Folding type, paraffined carton is made of Stayn-Les board.



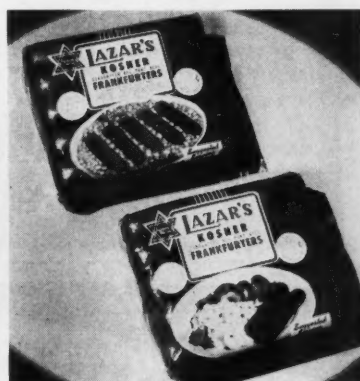
HAM POT PIE, believed to be the first of this type on the market joined Armour and Company's line of prepackaged frozen pies recently. Initial distribution will cover five cities in Texas, Alabama and Tennessee. New product comes in an aluminum foil pan and is packaged in an 8-oz. carton with waxed overwrap. In addition to ham chunks, pie filling includes sauce containing green peppers, mushrooms, celery and red peppers. Armour Star ham pot pies are expected to retail in the 29c to 33c range. Wide consumer acceptance of beef and other types of pot pies has led the way for this product featuring ham. Four-color illustration on overwrap shows ingredients, adds to eye appeal. Armour Star logo and sunburst with imprint, "Flash Frozen", provide ready product identification.



FROZEN MEAT carton with appetite appeal, quick brand identification and efficient product protection is now offered by Hopper Packing Co., Phoenix, Ariz. Designed by Marathon Corp., Menasha, Wis., waxed carton holds four steakettes. Completely enclosed, it provides increased color and handling protection of product. Large four-color pictorial gives appetizing view of ready-to-eat steakettes. Hopper trademark, a smiling "meat block chef", is on carton.



"IT'S THE BRAND for me," says chef on new foil overwraps adopted by Goren Packing Co., Inc., East Boston, Mass., for its complete line of Whirl Frozen meat specialties. Company reports many consumers agree and sales have been excellent. New overwraps, designed and supplied by Milprint, Inc., Milwaukee, have vivid tinted foil backgrounds to catch shopper's eye. Copy panels are set off with lace-like edges, giving air of old-time quality to family package line. Goren trademark is in gold and brown. Background colors are different for each product—green for beef steaks, scarlet for cubed beef steaks, deep red for peppered beef steaks and coral for chuck wagon breaded beef steaks.



TWO INTERCHANGING vignettes to increase appetite appeal are used on new rotogravure cellophane wrap adopted for frankfurters by Lazar Kosher Sausage Factory, Chicago. Package prominently displays six-pointed Jewish star, signifying that the meat is Kosher, above illustrations of either franks and beans or franks and potato salad. Franks are distributed to independent and chain stores in Chicago and suburbs. Milprint, Inc., Milwaukee, is the designer and supplier of the new Lazar package.

Competition Never Greater, Swift Shareholders Told

"Vast changes have taken place in the food industry. More are on the way," Porter M. Jarvis, president of Swift & Company, Chicago, told shareholders at their annual meeting held late this week.



P. M. JARVIS

"Changing consumer demands call for a continuing parade of new and improved products," he pointed out. "It is reasonable to expect continued growth in more convenience foods, including more prepared or cooked frozen foods. Merchandising methods have gone through a revolutionary change. This trend will continue."

These changes, the Swift president declared, require major adjustments in the company's day-to-day operations with customers.

"Competition for the consumer's food dollar was never greater," Jarvis said in pointing up the need to broaden communications to consumers. Swift plans to meet growing sell-

ing problems, he revealed, call for broader use of television, radio, magazines and newspapers and closer coordination of all sales, advertising and merchandising efforts, synchronizing them with the operations of retail food dealers.

A store-wide promotion based on the theme, "The Way to Your Family's Heart," will open the program and will be backed by the strongest advertising and sales promotion in the company's history, he added.

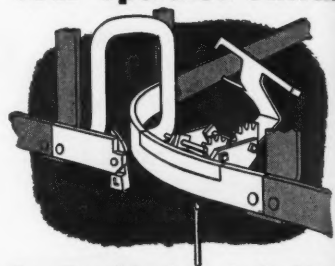
In his comments on last year's operations, Jarvis said that "a realistic appraisal of 1956 will indicate that we have made progress. There was encouraging improvement in several divisions of the business. Certain expenses which adversely affected 1956 earnings should not be recurring."

The new year has "progressed reasonably well," he reported, emphasizing, however, that it is unsafe to predict yearly earnings from interim periods in meat packing operations.

Mass Marketing Is Theme

"Mass Marketing Through Wholesalers" will be the theme of the 51st annual convention of the National American Wholesale Grocers' Association, to be held March 17-20 at the Hotel Sherman, Chicago.

Le Fiell All-Steel Gear-Operated Switch



For Trouble-Free Switching

Here's a rugged track switch you can really depend on. Won't break, needs no maintenance. Assures a smoothly operating track system—no more shutdowns, no more expensive time lost for annoying track breakdowns.

The safe gear-operated feature gives you positive control, as the switch is fully "closed" or fully "opened."

Easy to add to your present track system, the Le Fiell all-steel switch comes as completely assembled unit, including curve, ready to bolt in place. All joints are made at track hangers for accurate alignment with adjoining rail. Saves three-fourths installation time.

Available in all types for $\frac{3}{4}$ " or $\frac{1}{2}$ " x $2\frac{1}{2}$ ", $\frac{1}{2}$ " x 3" or 1-15/16" round rail.

Write:

Le Fiell
Company

1471 Fairfax Ave., San Francisco, Calif.

LEFIELL

AROMIX....

Often times it is the highest quality sausage that lags behind in the race for sales... because of ineffective seasoning. More and more sausage makers are switching to AROMIX to rescue their lost sausage revenue. A good seasoning is the secret of fast-selling sausage!

to the rescue!

AROMIX CORPORATION

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PORK • BEEF • LAMB • VEAL
CANNED MEATS
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NATURAL CASINGS • DRY
SAUSAGE • LARD FLAKES

Rath's
 BLACK HAWK
MEATS
 FROM THE LAND O' CORN

THE RATH PACKING CO., WATERLOO, IOWA

Packed for Profit

THE FINEST

IMPORTED HAM

FROM HOLLAND



also:

• Picnics

• Chopped Ham

• Canadian Style Bacon

Sole Selling Agent:

BERNARD BOWMAN CORP.
 122 EAST 42 ST., N. Y. C.
 OXford 7-8550

RECENT PATENTS

The data listed below are only a brief review of recent patents pertinent to the readers and subscribers of this publication.

Complete copies of these patents may be obtained by writing to the Editorial Department, The National Provisioner, and remitting 50c for each copy desired. For orders received from outside the United States the cost will be \$1.00 per copy.

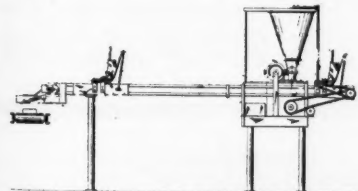
No. 2,753,107, BACON FOLDER, patented July 3, 1956 by William A. Ringer, Wayne, Pa., assignor to The Gardner Board and Carton Co.,



Middletown, Ohio, a corporation of the state of Ohio.

Provision is made to readily remove the end flaps from narrow end wall portions attached to the main or bottom panel formed from a generally rectangular blank.

No. 2,757,411, APPARATUS FOR FORMING AND SORTING MEAT PATTIES, patented August 7, 1956 by Howard M. Condon, Akron, Ohio, assignor to Grand Duchess Steaks,



Inc., Akron, Ohio, a corporation of the state of Ohio.

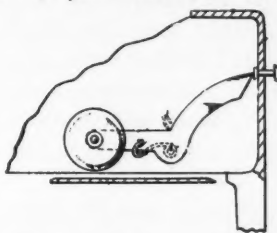
There are nine claims to this patent for forming a number of meat patties on a rotating forming plate having meat-receiving openings in progressive communication with an extrusion head which ejects them.

No. 2,759,829, STABILIZATION OF FATS AND OILS, patented August 21, 1956 by Karl F. Mattil, Chicago, and Rex J. Sims, La Grange, Ill., assignors to Swift & Company, Chicago, Ill., a corporation of the state of Illinois.

A method for inhibiting the discoloration producing tendencies of polyphenolic fat antioxidants in triglyceride shortenings is disclosed

which comprises dissolving a polyphenolic fat antioxidant of gallic acid or alkyl esters of gallic acid in an amount of at least 0.002% by weight of the shortening and an acidic stabilizer in an amount of at least 0.001% by weight of the shortening in a molten monoglyceride; and thereafter incorporating the solution thus formed into the shortening.

No. 2,769,289, SHARPENING DEVICE FOR FOOD SLICING MACHINES, patented November 6, 1956 by Jack Gilbert, Newburgh,



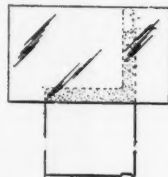
and Harry Preble, Jr., Cross River, N. Y., assignors to General Slicing Machine Co., Inc., Walden, N. Y., a corporation of New York.

The device utilizes the conventional spring of the food slicing machine which restores the knife to the normal non-use position as a means to secure the new device to the machine, to sharpen the knife.

No. 2,762,711, THAW INDICATOR, patented September 11, 1956 by George W. Zopf, Jr., Dayton, Ohio, assignor to Monsanto Chemical Company, St. Louis, Mo., a corporation of Delaware.

This indicator for packaged products comprises a clay-aromatic amine color body subject to change in color on contact with liquid H₂O but having its color unaffected by contact with ice and accessible to liquid H₂O on the occurrence of thawing.

No. 2,773,637, BACON TRAY, patented December 11, 1956 by Reynolds Guyer, St. Paul, Minn., assignor to Waldorf Paper Products Company, St. Paul, Minn., a corporation of Minnesota.

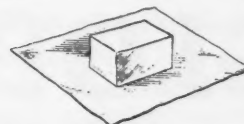


The package is lined with cellophane or the like so that the wrapper forms a part of the original package and the resulting package need not be overwrapped.

No. 2,758,032, ANTIOXIDANT WRAPPER FOR FOODS, patented August 7, 1956 by Joseph C. Pullman, Stamford, and Rotheus B. Porter, Jr., Darien, Conn., assignors to American

Cyanamid Company, New York, N. Y., a corporation of Maine.

A protective wrapper is disclosed



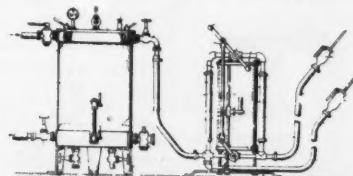
comprising rosin-sized paper carrying 0.01% to 1% by weight of a 2,2'-methylene bis-(4,6-dialkylphenol) antioxidant.

No. 2,772,980, PREPARATION OF ANIMAL BRAINS, patented December 4, 1956 by Jean N. Lesparre, Chicago, and Chester J. Filipowicz, Lockport, Ill., assignors to Armour and Company, Inc., a corporation of the state of Illinois.

The process comprises the steps of cleaning and conditioning the brains in sodium chloride and sodium citrate solutions and thereafter blanching the brains.

No. 2,766,679, INSTALLATION FOR PICKLING MEATS, patented October 16, 1956 by Wilhelm Unger of the city of Ansbach in Mittelfranken, Germany.

The apparatus is of the injection



needle associated with pump and volume of flow regulator type. There is a by-pass pipe for flow connected with one of the two nozzles of the apparatus, as illustrated.

No. 2,772,172, FILM FOR PACKAGING MEATS, patented November 27, 1956 by Clarence M. Carson, Cuyahoga Falls, Ohio, assignor by mesne assignments to The Goodyear Tire & Rubber Company, a corporation of Ohio.

This patent relates to the method of preserving the red color of freshly cut red meat due to the red blood therein while preventing formation of methemoglobin therein and comprises wrapping the meat in a single ply of transparent film between .0005 and .0012 inch thick, consisting essentially of 25 to 40 parts of ester plasticizer and 100 parts rubber hydrochloride which is coated on the surface adjacent the meat with a hydrophilic material to prevent fogging, which film has a water-proof transfer rate between ten and twenty five grams, and an oxygen-diffusion rate of at least substantially 200 cubic centimeters, according to the patent.

GLOBE-WRAP..

HIGH SPEED...LOW COST

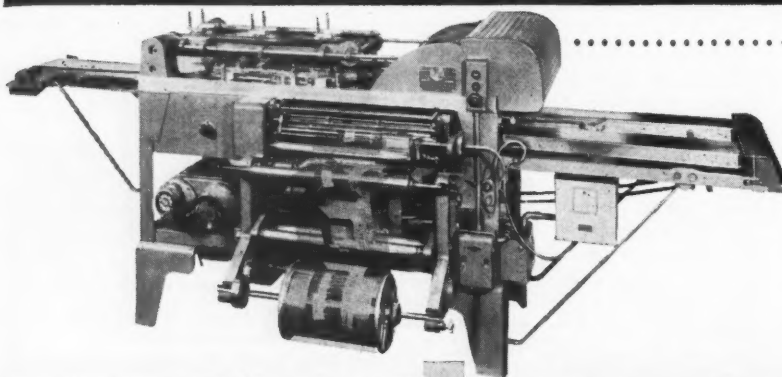
Wrapping Machines

No other wrapping machine can equal the Globe-Wrap for economy of operation for such items as bacon, franks, luncheon meats, butter, oleomargarine and other meat products at higher capacities . . . and do it year after year with a minimum of maintenance. Fully adjustable, with faster change overs, the Globe-Wrap will handle heat sealing cellophane, waxed paper, aluminum foil, glassine and other heat sealing materials.

If you are now hand wrapping any of these products, look into the savings and improvements in package attractiveness you can get with one of the new Globe-Wrap machines. They are designed and built for your specific needs. Write for full details now.



Especially designed for bacon and other meat products.

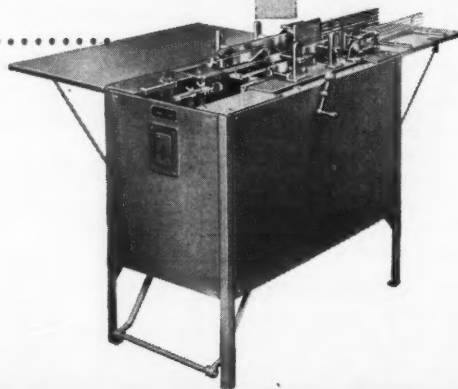


Model GSUB

Fully automatic. Easily wraps 60 packages per minute. Can be equipped with photo-electric registration controls for printed wrappers. Basically designed for underfold wraps up to 1" high and 8" width, also overwrapping and heat sealing. Package sizes from 4½" to 8" in width and from 9" to 12" in length.

Model EZA

Fully adjustable—semi-automatic—wraps up to 20 packages per minute—simple and compact in design, with 5 minute change-over to different size wrap. Investigate the Globe-Wrap system today.



THE GLOBE COMPANY

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Representatives for Europe, Iran and Israel: Seffelaar & Looyen, 90 Waldeck Pyrmontkade. The Hague, Netherlands
Representatives for South America: C. E. Halaby & Co. Ltd., 166 East 66th St., New York 1, N.Y., U.S.A.

THE NATIONAL PROVISIONER, JANUARY 26, 1957

ALL MEAT . . . output, exports, imports, stocks

Meat Output Off; 8% Below Last Year

Production of meat under federal inspection settled back in the week ended January 19 after the previous week's sharp rise which followed the holiday curtailment in marketing and slaughter operations. Volume of meat produced last week declined 5 per cent to 432,000,000 lbs. from 453,000,000 lbs. the previous week and was 8 per cent smaller than the 469,000,000 lbs. produced in the same week last year. Cattle slaughter fell off by about 10,000 head, while numbering about 3 per cent above that for the same 1956 period. Hog slaughter declined 4 per cent for the week and numbered 18 per cent smaller than last year. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK (Excl. lard)		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Jan. 19, 1957	415	230.3	1,325	172.0	432
Jan. 12, 1957	425	233.8	1,375	186.2	453
Jan. 21, 1956	395	225.9	1,624	213.3	469

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Jan. 19, 1957	130	15.1	305	14.6	432
Jan. 12, 1957	160	18.7	290	13.9	453
Jan. 21, 1956	132	15.3	304	14.7	469

1950-57 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.

1950-57 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHTS AND YIELD (LBS.)

Week Ended	CATTLE		HOGS		LARD Per cwt.	LARD PROD. Mil. lbs.
	Live	Dressed	Live	Dressed		
Jan. 19, 1957	1,005	555	236	130	—	42.5*
Jan. 12, 1957	1,000	550	241	135	—	45.3*
Jan. 21, 1956	1,023	572	238	131	15.1	58.5

Week Ended	CALVES		SHEEP AND LAMBS		LARD Per cwt.	LARD PROD. Mil. lbs.
	Live	Dressed	Live	Dressed		
Jan. 19, 1957	210	116	101	48	—	42.5*
Jan. 12, 1957	215	117	100	48	—	45.3*
Jan. 21, 1956	211	116	101	48	15.1	58.5

*Estimated by the Provisioner

Cattle On Feed January 1 Number 4% Above Last Year

The number of cattle and calves on feed for market in the United States on January 1, 1957 was 4 per cent larger than the same date a year earlier, according to the Crop Reporting Board.

The number was estimated at 6,099,000 head compared with 5,880,000 a year earlier and the 1951-55 average of 5,280,000 head. In the north central states, the count was up 5 per cent from a year earlier. The 13 western states showed only a slight increase, 2,000 head.

Cattle and calves on feed in the Corn Belt at 4,425,000 head on January 1, this year compared with 4,216,000 a year earlier.

California, the leading feeding state in the West, showed an increase of 1 per cent over a year earlier.

Steers represented 55 per cent of the total compared with 57 per cent a year earlier. Heifers made up 21

per cent of the total each year. Calves accounted for 23 per cent this year and 21 per cent a year earlier. Cows and other cattle comprised 1 per cent of the total each year.

Sheep, Lambs On Feed Jan. 1 Number 5% Above Last Year

The U. S. Department of Agriculture estimated the number of sheep and lambs on feed for market as of January 1 at 4,468,000 head. This was 207,000 more than a year ago.

A substantial part of the increase was in the 11 corn belt states, where 2,424,000 sheep and lambs were on feed—10 per cent above a year ago.

The number on feed was up from last year in six of the 11 states—Indiana, Illinois, Minnesota, Iowa, Missouri and Nebraska. These increases ranged from 5 per cent in Missouri to 22 per cent in Iowa. Declines were recorded in Michigan, Wisconsin, and Kansas. Numbers were unchanged in Ohio and South Dakota.

Permit Turkey to Finance Purchase of Beef Tallow

The U. S. Department of Agriculture has announced issuance of an authorization to Turkey to finance purchase of up to \$3,300,000 worth of inedible beef tallow from United States suppliers under Title I of Public Law 480.

Authorization No. 10-16, issued under an agreement signed in November, provides for purchase of about 14,600 metric tons of fancy, extra fancy, prime and special inedible beef tallow. Packaging is to be as specified in contracts between importers and suppliers.

The tallow exported must have been processed from animals produced in the continental U. S. The Commodity Credit Corporation has no stocks of tallow.

Sales contracts between suppliers and importers entered into on or after January 16, 1957, and on or before May 31, 1957, will be eligible for financing. Delivery will be to importer f.o.b. or f.a.s. vessel U. S. ports. Shipments from U. S. ports may be made on or after January 16, 1957, but not later than June 29, 1957.

Extend Delivery Period On Beef For Spain To Feb. 28

The U. S. Department of Agriculture has announced extension of the delivery period specified in beef purchase authorization No. 17-22 issued to Spain on September 20, 1956, under Title I of Public Law 480.

Terminal date of the delivery period has been extended to February 28, 1957. Other terms and conditions of the purchase authorization remain the same.

The authorization provided for purchase of \$2,000,000 worth of frozen carcass beef. Purchases under the permit have been completed.

Meat Index In Sharp Rise

The higher market on meats raised that wholesale price index for the week ended January 15 by 2.2 per cent to 82.5, the Bureau of Labor Statistics reported. This was the sharpest change one way or the other since last fall and compared with the January 1956 index of 79.3. The average primary market price index rose 0.3 per cent to a new high of 116.6 and compared with the January 1956 index of 111.9.

PROCESSED MEATS . . . SUPPLIES

December Volume of Meats, Meat Foods Processed a Four-Week High of 1956

PROCESSORS turned out the year's largest volume of meats and meat food products for a four-week period, in December. Volume, however, fell short of that for the same period last year, while the year total was well above that for 1955.

Product handled in December totaled 1,426,055,000 lbs. as against 1,521,392,000 lbs. in December 1955.

Manufacturers of sausage handled 116,398,000 lbs. of product during the period which, although larger than the 114,304,000 lbs. handled in 1955,

was the smallest for four weeks during the year.

Volume of steaks, chops and roasts fell off to 56,345,000 lbs. from 58,020,000 lbs. last year. Reflecting the reduced hog slaughter of late 1956, volume of bacon sliced declined to 70,161,000 lbs. from 74,059,000 lbs. for the same four weeks of 1955.

Renderers turned out 175,025,000 lbs. of lard for about a 47,000,000-lb. decline from the 222,119,000 lbs. processed in the same 1955 period.

MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—DECEMBER 2 THROUGH DECEMBER 29, 1956 COMPARED WITH CORRESPONDING PERIOD, DECEMBER 4 THROUGH DECEMBER 31, 1955

	Dec. 2-29 1956	Dec. 4-31 1955	52 Weeks 1956	52 Weeks 1955
Placed in cure—				
Beef	12,311,000	13,562,000	162,820,000	160,121,000
Pork	274,610,000	311,279,000	3,627,329,000	3,632,724,000
Other	84,000	144,000	1,388,000	2,159,000
Smoked and/or dried—				
Beef	6,865,000	4,988,000	59,728,000	60,787,000
Pork	204,696,000	233,194,000	2,615,015,000	2,579,715,000
Cooked Meat—				
Beef	6,482,000	6,374,000	81,605,000	77,246,000
Pork	29,728,000	29,555,000	312,691,000	323,246,000
Other	225,000	309,000	3,416,000	4,815,000
Sausage—				
Fresh finished	20,722,000	21,423,000	239,562,000	230,799,000
To be dried or semi-dried	10,241,000	9,934,000	142,623,000	135,848,000
Franks, wieners	42,412,000	40,827,000	652,491,000	609,089,000
Other, smoked, or cooked	43,023,000	42,170,000	617,497,000	618,825,000
Total sausage	116,398,000	114,304,000	1,652,194,000	1,694,561,000
Loaf, head cheese, chili, jellied products	14,192,000	14,522,000	905,684,000	206,578,000
Steaks, chops, roasts	56,345,000	58,020,000	707,523,000	679,262,000
Meat extract	157,000	34,000	1,813,000	1,874,000
Sliced bacon	70,161,000	74,059,000	1,014,263,000	945,027,000
Sliced, other	13,780,000	11,470,000	179,400,000	145,829,000
Hamburger	24,153,000	11,608,000	228,589,000	156,650,000
Miscellaneous meat product	7,530,000	5,695,000	80,715,000	64,259,000
Lard, rendered	175,075,000	229,119,000	2,138,217,000	2,092,048,000
Lard, refined	138,200,000	141,295,000	1,682,673,000	1,508,098,000
Olus stock	6,479,000	8,045,000	95,793,000	113,660,000
Edible tallow	18,588,000	13,435,000	204,427,000	163,433,000
Edible pork fat—				
Rendered		10,189,000		108,172,000
Refined		6,130,000		74,061,000
Containing animal fat	59,507,000	39,429,000	647,776,000	509,972,000
Containing animal fat	5,821,000	3,003,000	73,466,000	40,070,000
and Dent. of Defense)	186,718,000	188,656,000	2,239,048,000	2,037,218,000
Total*	1,426,055,000	1,521,392,000	18,232,486,000	17,136,023,000

*This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN THE FOUR-WEEK PERIOD, DECEMBER 2 THROUGH DECEMBER 29, 1956

	Pounds of Finished Product	Consumer Packages or shelf sizes (under 3 lbs.)
Luncheon meat	16,431,000	14,274,000
Canned hams	21,947,000	548,000
Corned beef hash	321,000	6,068,000
Chili con carne	642,000	9,550,000
Vienennas	75,000	4,937,000
Franks, wieners in brine	8,000	361,000
Deviled ham		617,000
Other potted or deviled meat food products		2,841,000
Tamales	229,000	2,985,000
Sliced dried beef	21,000	265,000
Chopped beef	3,000	1,332,000
Meat stew (all product)	201,000	10,574,000
Spaghetti meat products	76,000	5,263,000
Tongue (other than pickled)	82,000	161,000
Vinegar pickled products	877,000	1,349,000
Bulk sausage		1,677,000
Hamburger, roasted or corned beef, meat and gravy	182,000	2,741,000
Soups	1,075,000	42,595,000
Sausage in oil	235,000	174,000
Trine		470,000
Brains		191,000
Loins and penies	2,780,000	174,000
All other meat with meat and/or meat by-products—20% or more	1,115,000	6,608,000
Less than 20%	2,310,000	16,114,000
Totals	48,609,000	131,870,000

DOMESTIC SAUSAGE

(l.c.l. prices)

Pork sausage, hog cas.	44	@47
Pork sausage, bulk		
in 1-lb. roll	41	@41
Pork sausage, sheep cas.		
1-lb. pkge.	55	@59
Frankfurters, sheep casing, 1-lb. pkge.	55	@60
Franks, skinned, 1-lb.	42	@46
Bologna (ring)	41	@45
Bologna, artificial cas.	36	@42
Smoked liver, hog bungs, 43/4	49	@49
Smoked liver, art. cas., 36 1/2	45	@45
Polish sausage, smoked	40	@54
New Eng. lunch spec.	61	@69
Olive loaf	45	@48 1/2
Tongue and blood	41	@43 1/2
Pepper loaf	56 1/2	@65
Pickle & Pimiento loaf	43	@47

SEEDS AND HERBS

(l.c.l. prices)

	Whole	Ground for sausage
Caraway seed	28	31
Comino seed	31	36
Mustard seed:		
fancy	23	
yellow Amer.	17	
Oregano	34	
Coriander		
Morocco, No. 1	21	25
Marjoram		
French	73	78
Sage, Dalmatian		
No. 1	58	66

DRY SAUSAGE

(l.c.l. prices)

Cervelat, ch. hog bungs	92@94
Thuringer	46@49
Farmer	74@78
Holsteiner	76@79
B. C. Salami	81@84
Pepperoni	71@74
Genoa style salami, ch.	98@100
Cooked salami	45@47
Sicilian	83@86
Goteborg	74@77
Mortadella	51@54

SPICES

(Basis, Chgo. orig. bbls., bags, bales)

	Whole	Ground
Allspice prime	96	1.06
Resifted	1.04	1.18
Chili, Powder		52
Chili, Pepper		45
Cloves, Zanzibar	68	70
Ginger, Jam., mbl.	1.01	1.16
Mace, fancy Banda	3.50	4.10
West Indies		3.90
East Indies		3.90
Mustard flour, fancy		37
No. 1		33
West India Nutmeg		3.03
Paprika, Spanish		88
Pepper, cayenne		54
Pepper:		
Red, No. 1		54
White		48
Black		40

SAUSAGE CASINGS

(l.c.l. prices quoted to manufacturers of sausage)

Beef Casings:	
Rounds—	
Export, narrow,	82/85 mm. 1.15@1.35
Export, med.,	35/38 1.00@1.10
Export, med., wide,	
88/40	1.25@1.45
Export, wide, 40/44	1.35@1.60
Export, jumbo, 44/up	2.25@2.50
Domestic, regular	65@90
Domestic, wide	90@110
No. 1 weasands,	
2 1/2 inch/up	12@16
No. 2 weas., 22 in./up	0@14
Middles—	
Sewing, 1 1/2@2 1/4 in.	1.40@1.65
Select, wide, 2@2 1/4 in.	1.80@2.10
Extra select,	
2 1/4@2 1/2 in.	2.00@2.90
Bungs, exp. No. 1	30@34
Bungs, domestic	21@25
Dried or salt bladders,	
piece:	
8-10 in. wide, flat	11@13
10-12 in. wide, flat	12@14
12-15 in. wide, flat	18@20
Pork Casings:	
Extra narrow, 20 mm.	
and down	4.00@4.50
Narrow,	
20@32 bb.	4.10@4.50
Medium,	
32@35 mm.	2.50@2.75
Spec. medium,	
35/38 mm.	2.15@2.75

Hog Bungs—

Export, 34 inch cas.	55@60
Large prime, 34 in.	34@37
Med. prime, 34 in.	24@27
Small prime	16@22
Middles, 1 per set,	
Cap off	55@60
Sheep Casings (per bank):	
26/28 mm.	5.50@6.00
24/26 mm.	6.15@6.30
22/24 mm.	4.90@4.10
20/22 mm.	4.10@4.40
18/20 mm.	3.05@3.25
16/18 mm.	1.85@2.20

CURING MATERIALS

Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$11.85
Pure rfd. gran. nitrate of soda	5.03
Pure rfd. powdered nitrate of soda	8.65
Salt, paper sacked, f.o.b. Chgo., gran. carlots, ton.	29.40
Rock salt, ton in 100-lb. bags, f.o.b. whse., Chgo.	27.40
Sugar—	
Raw, 96 basis, f.o.b. N.Y.	0.25
Refined standard cane	
grad. bbls. (Chgo.)	8.85
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.55
Dextrose (less 20c)	
Cerelose, regular, cwt.	1.75
Ex-Warehouse, Chicago	7.95

BEEF-VEAL-LAMB... Chicago and outside

CHICAGO

January 22, 1957

WHOLESALE FRESH MEATS CARCASS BEEF

Steers, gen. range:	(carlots, lb.)
Prime, 700/800	40
Choice, 500/600	34 1/2 @ 35
Choice, 600/700	34 1/2 @ 35
Choice, 700/800	33 @ 33 1/2
Good, 500/600	31 1/2
Good, 600/700	31 1/2
Bull	27
Commercial cow	23
Canner-cutter cow	22 1/2

PRIMAL BEEF CUTS

Prime:	
Hindqtrs., 5/800	None qtd.
Foreqtrs., 5/800	None qtd.
Rounds, all wts.	43
7d. loins, 50/70 (1cl)	35 @ 34
Sq. chucks, 70/90	31 @ 31 1/2
Arm chucks, 80/110	29 1/2
Briskets (1cl)	24 @ 25 1/2
Ribs, 25/35 (1cl)	58 @ 62
Navels, No. 1	10 @ 11
Flanks, rough No. 1	12

Choice:	
Hindqtrs., 5/800	42 1/2
Foreqtrs., 5/800	27 @ 27 1/2
Rounds, all wts.	42
7d. loins, 50/70 (1cl)	39 @ 44
Sq. chucks, 70/90	31 @ 31 1/2
Arm chucks, 80/110	29 1/2
Briskets (1cl)	24 @ 25 1/2
Ribs, 25/35 (1cl)	43 @ 47
Navels, No. 1	10 1/2 @ 11
Flanks, rough No. 1	12

Good (all wts.):	
Rounds	39 @ 41
Sq. cut chucks	28 @ 30
Briskets	23 @ 24
Ribs	38 @ 43
Loins	46 @ 52

COW & BULL TENDERLOINS

Fresh J/L C-C grade	Froz. C/L
55/67	Cow, 3/4
72/85	Cow, 3/4
77/88	Cow, 4/5
88	Cow, 5/6
88	Bull, 5/6

BEEF HAM SETS

Insides, 12/up	37 1/2 @ 40
Outsides, 8/up	35 @ 37
Kauckles, 7 1/2 up	37 1/2 @ 40

CARCASS MUTTON

Choice, 70/down	17 @ 18
Good, 70/down	16 @ 17

n-nominal.

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
FRESH BEEF (Carcass):	Jan. 22	Jan. 22	Jan. 22
STEER:			
Choice:			
500-600 lbs.	\$33.00@35.00	\$36.00@37.00	\$37.00@38.50
600-700 lbs.	32.50@34.00	34.00@36.00	36.00@38.00
Good:			
500-600 lbs.	30.00@33.00	34.00@35.00	33.00@35.00
600-700 lbs.	29.00@31.00	32.00@34.00	32.00@34.00
Standard:			
350-600 lbs.	29.00@32.00	31.00@33.00	28.00@32.00
COW:			
Standard, all wts.	None quoted	28.00@30.00	None quoted
Commercial, all wts.	23.50@25.00	25.00@28.00	25.00@29.00
Utility, all wts.	21.50@24.00	23.00@25.00	24.00@27.00
Canner-cutter	None quoted	19.00@22.00	20.00@24.00
Bull, util. & com'l.	28.00@32.00	28.00@30.00	29.00@32.00
FRESH CALF:	(Skin-off)	(Skin-off)	(Skin-off)
Choice:			
200 lbs. down	37.00@40.00	38.00@40.00	37.00@40.00
Good:			
200 lbs. down	34.00@36.00	36.00@38.00	36.00@39.00
LAMB (Carcass):			
Prime:			
45-55 lbs.	38.00@40.00	None quoted	None quoted
55-65 lbs.	36.00@39.00	None quoted	None quoted
Choice:			
45-55 lbs.	38.00@40.00	39.00@41.00	37.50@40.00
55-65 lbs.	36.00@39.00	36.00@39.00	34.00@38.00
Good, all wts.	35.00@38.00	34.00@38.00	34.00@38.00
MUTTON (EWE):			
Choice, 70 lbs. down	None quoted	None quoted	14.00@16.00
Good, 70 lbs. down	None quoted	None quoted	14.00@16.00

BEEF PRODUCTS (Frozen, carlots, lb.)

Tongues, No. 1, 100's	26
Hearts, regular 100's	11 1/2
Livers, selected, 35/50's	27
Livers, regular, 35/50's	14 1/2
Lips, scalded, 100's	12
Lips, unsalted, 100's	9
Tripe, scalded, 100's	6 @ 6 1/2
Tripe, cooked, 100's	7
Melts, 100's	7 1/2 @ 7 1/2
Lungs, 100's	7 1/2 @ 7 1/2
Udders, 100's	5 1/2

FANCY MEATS

(I.C.I. prices)	
Beef tongues, corned	30
Veal breads,	
und 12 oz.	82
und 12 oz./up	93
Calf tongues, 1 lb./dn.	18
Oxtails, fresh, select	18

BEEF SAUS. MATERIALS FRESH

Canner-cutter cow	
meat, barrels	31 1/2
Bull meat, boneless,	
barrels	30 1/2
Beef trim, 75/85%	
barrels	24 1/2
Beef trim, 85/90%	
barrels	28
Boneless chucks,	
barrels	32
Beef cheek meat,	
trimmed, barrels	21
Shank meat, bbls.	33
Beef head meat, bbls.	17
Veal trim, boneless,	
barrels	27 1/2

VEAL-SKIN OFF

(I.C.I. carcass prices)	
Prime, 90/120	\$48.00@49.00
Prime, 120/150	47.00@48.00
Choice, 90/120	43.00@46.00
Choice, 120/150	43.00@46.00
Good, 50/90	32.00@38.00
Good, 90/120	39.00@42.00
Good, 120/150	39.00@42.00
Stand., all wts.	28.00@36.00

CARCASS LAMB

(I.C.I. prices)	
Prime, 35/45	None qtd.
Prime, 45/55	None qtd.
Prime, 55/65	None qtd.
Choice, 35/45	42
Choice, 45/55	38 @ 39
Choice, 55/65	38 @ 39
Good, all wts.	39 @ 40

NEW YORK

January 22, 1957

WHOLESALE FRESH MEATS

BEEF CUTS

Steer:	(I.C.I. prices)	Western
		Cwt.
Prime, carc.	6/700	\$41.50@43.50
Prime, carc.	7/800	41.50@42.00
Choice, carc.	6/700	38.00@38.50
Choice, carc.	7/800	35.50@36.50
Good, carc.	6/700	33.50@35.00
Good, carc.	7/800	33.00@34.00
Hinds, pr.	6/700	51.00@57.00
Hinds, pr.	7/800	52.00@58.00
Hinds, ch.	6/700	47.00@50.00
Hinds, ch.	7/800	43.00@46.00
Hinds, gd.	6/700	40.00@41.00
Hinds, gd.	7/800	41.00@42.00

BEEF CUTS

(I.C.I. prices, lb.)	
Prime steer:	
Hindqtrs., 600/700	54 @ 58
Hindqtrs., 700/800	53 @ 57
Hindqtrs., 800/900	52 @ 54
Rounds, diamond	44 @ 48
bone, flank off	45 @ 48
Short loins, untrim.	82 @ 90
Short loins, trim.	1.08 @ 1.20
Flanks (7 bone cut)	13 @ 13 1/2
Ribs (7 bone cut)	58 @ 64
Arm chucks	35 @ 37
Briskets	28 @ 31
Plates	12 @ 13

Choice steer:	
Hindqtrs., 600/700	47 @ 50
Hindqtrs., 700/800	46 @ 49
Hindqtrs., 800/900	43 @ 45
Round, flank off	43 @ 47
Rounds, diamond	44 @ 48
bone, flank off	55 @ 63
Short loins, untrim.	75 @ 85
Short loins, trim.	12 @ 13
Ribs (7 bone cut)	45 @ 53
Arm chucks	32 @ 35
Briskets	25 @ 28
Plates	11 @ 12

N. Y. MEAT PRICES

Receipts reported by the USDA
Marketing Service, week ended Jan.
19, 1957, with comparisons:

STEER AND HEIFER:	Carcasses
Week ended Jan. 19	15,409
Week previous	12,359
COW:	
Week ended Jan. 19	2,180
Week previous	1,140
BULL:	
Week ended Jan. 19	332
Week previous	363
VEAL:	
Week ended Jan. 19	17,761
Week previous	15,569
LAMB:	
Week ended Jan. 19	30,608
Week previous	36,269
MUTTON:	
Week ended Jan. 19	737
Week previous	707
HOG AND PIG:	
Week ended Jan. 19	8,037
Week previous	7,000
PORK CUTS:	
Week ended Jan. 19	793,129
Week previous	822,216
BEEF CUTS:	
Week ended Jan. 19	899,517
Week previous	265,075
VEAL AND CALF CUTS:	
Week ended Jan. 19	2,042
Week previous	2,343
LAMB AND MUTTON:	
Week ended Jan. 19	3,229
Week previous	14,387
BEEF CURED:	
Week ended Jan. 19	13,221
Week previous	14,387
PORK CURED AND SMOKED:	
Week ended Jan. 19	408,488
Week previous	130,675

LOCAL SLAUGHTER

CATTLE:	Head
Week ended Jan. 19	12,912
Week previous	11,546
CALVES:	
Week ended Jan. 19	9,151
Week previous	8,825

FANCY MEATS

(I.C.I. prices)

Veal breads, 6/12 oz.	69
12 oz./up	90
Beef livers, selected	33
Beef kidneys	14
Oxtails, 1/2 lb., frozen	13

LAMB

(I.C.I. carcass prices, cwt.)

City	
Prime, 30/40	\$43.00@47.00
Prime, 40/45	44.00@47.00
Prime, 45/55	43.00@46.00
Prime, 55/65	42.00@43.00
Choice, 30/40	43.00@46.00
Choice, 40/45	44.00@48.00
Choice, 45/55	43.00@45.00
Choice, 55/65	42.00@44.00
Good, 30/40	44.00@45.00
Good, 40/45	43.00@44.00
Good, 45/55	42.00@43.00

Western	
Prime, 45/dn.	42.00@44.00
Prime, 45/55	42.00@43.00
Prime, 55/65	41.00@43.00
Choice, 45/dn.	41.00@43.00
Choice, 45/55	40.00@42.00
Choice, 55/65	36.00@40.00
Good, 45/dn.	39.00@40.00
Good, 45/55	38.00@39.00

VEAL-SKIN OFF

(I.C.I. carcass prices)	Western
Prime, 90/120	\$44.00@50.00
Choice, 90/120	38.00@43.00
Good, 50/90	34.00@36.00
Good, 90/120	33.00@35.00
Stand., 50/90	27.00@29.00
Stand., 90/120	29.00@32.00

BUTCHER'S FAT

Shop fat (cwt.)	\$1.50
Breast fat (cwt.)	2.50
Edible suet (cwt.)	2.75
Inedible suet (cwt.)	2.75

HOGS:	
Week ended Jan. 19	60,181
Week previous	57,728
SHEEP:	
Week ended Jan. 19	44,903
Week previous	38,122
COUNTRY DRESSED MEAT	
VEAL:	
Week ended Jan. 19	6,381
Week previous	7,264
HOGS:	
Week ended Jan. 19	47
Week previous	8
LAMB AND MUTTON:	
Week ended Jan. 19	33
Week previous	71

PHILA. FRESH MEATS

Jan. 22, 1957	
WESTERN DRESSED	
STEER CARCASSES: (cwt.)	
Choice, 500/600	\$36.50@39.00
Choice, 600/800	35.00@37.50
Good, 500/600	32.50@35.00
Hinds, choice	45.00@48.00
Hinds, good	41.00@44.00
Rounds, choice	43.00@46.00
Rounds, good	40.00@43.00
COW:	
Com'l. all wts.	26.50@28.00
Utility, all wts.	23.50@25.00
VEAL (SKIN OFF):	
Choice, 90/120	45.00@48.00
Choice, 120/150	45.00@48.00
Good, 50/90	36.00@39.00
Good, 90/120	37.00@39.00
Good, 120/150	35.00@40.00
LAMB:	
Ch. & pr., 30/45	42.00@45.00
Ch. & pr., 45/55	42.00@45.00
Good, 30/45	39.00@42.00
Good, 45/55	39.00@42.00

LOCALLY DRESSED	
STEER BEEF (lb.): Choice Good	
Carc., 5/700	37 @ 39
Carc., 7/800	36 1/2 @ 38 1/2
Hinds, 5/700	45 @ 48
Hinds, 7/800	44 @ 47
Rounds, no flank	44 @ 46
Hip rd. plus flank	45 @ 48
Full loins, untrim.	45 @ 48
Short loin, untrim.	46 @ 48
Ribs, (7 bone)	48 @ 52
Arm chucks	32 @ 34
Briskets	25 @ 30
Short plates, 10 1/2 @ 15	10 1/2 @ 15

PORK AND LARD... Chicago and outside

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service
CASH PRICES

(Carlot basis, Chicago price zone, January 23, 1957)

SKINNED HAMS			BELLIES		
Fresh or F.F.A.	Frozen		Fresh or F.F.A.	Frozen	
43.....10/12.....43			33 1/2.....6/8.....33 1/2		
43.....12/14.....43			33 1/2.....8/10.....33 1/2		
42 1/2.....14/16.....42 1/2			33 1/2.....10/12.....33 1/2		
41.....16/18.....41			33.....12/14.....33		
41n.....18/20.....41n			28 1/2.....14/16.....28 1/2		
41n.....20/22.....41n			27 1/2.....16/18.....27 1/2		
42 1/2n.....22/24.....42 1/2n			26 3/4.....18/20.....26 3/4		
42 1/2n.....24/26.....42 1/2n					
42 1/2n.....25/30.....42 1/2n					
39.....25/up, 2s in.....39					
Ham quotations based on product conforming to Board of Trade definition regarding new trim.					
PICNICS			FRESH PORK CUTS		
Fresh or F.F.A.	Frozen		Job Lot	Car Lot	
25.....4/6.....25			43 @44 Loin, 12/dn. 42 @42 1/2		
23.....6/8.....23			42 Loin, 12/16.....40		
23.....8/10.....22 1/2n			38 1/2 @39 Loin, 16/20.....36 1/2n		
23.....10/12.....22 1/2n			36 1/2 Loin, 20/up.....36 1/2		
22 1/2 @23n.....12/14.....22 1/2n			36 1/2 @34 1/2 Butts, 8/12.....34b		
22 1/2 @23.....8/up, 2s in.....22 1/2n			33 1/2 @34 1/2 Butts, 8/up.....32		
FAT BACKS			OTHER CELLAR CUTS		
Fresh or Frozen	Cured		Fresh or Frozen	Cured	
11 1/2n.....6/8.....12 1/2n			15.....Square Jowls.....unq.		
12n.....8/10.....12n			13.....Jowl Butts, Loose.....12n		
13n.....10/12.....14 1/2 @15 1/2			12 1/2n.....Jowl Butts, Boxed.....unq.		
14 1/2n.....12/14.....15 1/2 @17					
15 1/2n.....14/16.....16 1/2 @17n					
15 1/2n.....16/18.....16 1/2 @17n					
15 1/2n.....18/20.....16 1/2 @17n					
15 1/2n.....20/25.....16 1/2 @17n					
n—nominal, b—bid, a—asked.					

LARD FUTURES PRICES

NOTE: Add 1/4¢ to all price quotations ending in 2 or 7.

FRIDAY, JAN. 18, 1957				
Open	High	Low	Close	
Mar. 15.65	15.90	15.62	15.85a	
May 15.85	16.12	15.82	16.05a	
July 15.80	16.10	15.80	16.07	
Sep. 15.87	15.95	15.85	15.95b	
Sales: 10,080,000 lbs.				
Open interest at close Thurs., Jan. 17th: Jan. 125, Mar. 645, May 698, July 224, and Sept. seven lots.				
MONDAY, JAN. 21, 1957				
Mar. 15.80	15.82	15.25	15.30b	
May 16.05	16.05	15.52	15.57	
July 16.05	16.05	15.50	15.60b	
Sep. 15.60	15.62	15.55	15.60a	
Sales: 17,240,000 lbs.				
Open interest at close Fri., Jan. 18: Jan. 41, Mar. 682, May 711, July 221, and Sept. ten lots.				
TUESDAY, JAN. 22, 1957				
Mar. 15.30	15.45	15.15	15.30	
May 15.55	15.67	15.37	15.50b	
July 15.55	15.70	15.42	15.70	
Sep. 15.65	15.65	15.50	15.52b	
Sales: 13,280,000 lbs.				
Open interest at close Mon., Jan. 21: Jan. 29, Mar. 663, May 703, July 238, and Sept. 11 lots.				
WEDNESDAY, JAN. 23, 1957				
Mar. 15.35	15.50	15.30	15.45	
May 15.45	15.62	15.45	15.55a	
July 15.55	15.70	15.47	15.60a	
Sep. 15.50	15.65	15.50	15.60b	
Oct. 15.45	15.45	15.40	15.40a	
Sales: 7,880,000 lbs.				
Open interest at close Tues., Jan. 22: Jan. 27, Mar. 652, May 683, July 233 and Sept. 11 lots.				
THURSDAY, JAN. 24, 1957				
Mar. 15.40	15.57	15.35	15.35	
May 15.52	15.70	15.40	15.40b	
July 15.55	15.70	15.40	15.40	
Sep. 15.52	15.72	15.37	15.37b	
Oct.	15.40a	
Sales: 11,000,000 lbs.				
Open interest at close Wed., Jan. 23: Jan. 23, Mar. 660, May 683, July 241 and Sept. 19 and Oct. two lots.				

CHGO. FRESH PORK AND PORK PRODUCTS

Jan. 22, 1957	
Hams, skinned, 10/12.....	44
Hams, skinned, 12/14.....	44
Hams, skinned, 14/16.....42 1/2 @43	
Picnics, 4/6 lbs., loose.....	26
Picnics, 6/8 lbs., loose.....	24
Pork loins, boneless.....62	64
Shoulders, 16/dn., loose.....	30
(Job lots)	
Pork livers.....	15
Tenderloins, fresh, 10's.....72	@73
Neck bones, bbls.....	8 @ 8 1/2
Ears, 30's.....	11 1/2
Feet, s.c., bbls.....	6 @ 7

CHGO. PORK SAUSAGE MATERIALS—FRESH

(To sausage manufacturers in job lots only)	
Pork trim., guar. 40% lean, barrels.....	19
Pork trim., guar. 50% lean, barrels.....	22
Pork trim., 80% lean, barrels.....	34 @34 1/2
Pork trim., 95% lean, barrels.....	42
Pork head meat, trim., barrels.....	21
Pork cheek meat, trim., barrels.....	28

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago.....	\$17.25
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago.....	16.75
Kettle rendered 50-lb. tins, f.o.b. Chicago.....	17.75
Leaf, kettle rendered tierces, f.o.b. Chicago.....	18.25
Lard flakes, f.o.b. Chicago.....	20.00
Neutral tierces, f.o.b. Chicago.....	19.00
Standard shortening, N. & S. (del.).....	24.75
Hydro. shortening, N. & S.....	25.25

WEEK'S LARD PRICES

P.S. or Dry	Ref. 50-lb. tins	Open (Mkt.)
Jan. 18. 15.85n	14.12 1/2	16.50n
Jan. 19. 15.65n	14.12 1/2n	16.50n
Jan. 21. 15.70n	14.00	16.25n
Jan. 22. 15.62 1/2a	14.00	16.25n
Jan. 23. 15.62 1/2n	13.87 1/2	16.25n
Jan. 24. 15.62 1/2n	13.87 1/2n	16.00n
n—nominal, a—asked, b—bid.		

HOG VALUES FALL BACK THIS WEEK

(Chicago costs, credits and realizations for first two days of week.)
Markdowns swept the lean pork market, while live hog costs rose sharply to wipe out last week's gains and bring about broad minus margins this week. Fat cuts and lard, ribs and trimmings were higher this week, but not enough to offset the decline in lean pork.

	—180-220 lbs.—		—220-240 lbs.—		—240-270 lbs.—	
	per cwt.	Value	per cwt.	Value	per cwt.	Value
Lean cuts	\$12.40	\$17.66	\$11.63	\$16.22	\$11.15	\$15.56
Fat cuts, lard	6.19	8.88	6.33	8.87	5.68	7.82
Ribs, trimmings, etc.	1.94	2.62	1.63	2.29	1.49	2.08
Cost of hogs	\$19.14		\$19.03		\$18.62	
Condemnation loss	.00		.00		.00	
Handling overhead	1.62		1.47		1.22	
TOTAL COST	20.85	29.78	20.59	28.79	19.93	27.68
TOTAL VALUE	20.43	29.16	19.59	27.38	18.32	25.46
Cutting margin	-.42	-.62	-.10	-.41	-.16	-.22
Margin last week	+.24	+.33	-.00	-.01	-.91	-.12

PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles Jan. 22	San Francisco Jan. 22	No. Portland Jan. 22
FRESH PORK (Carcass): (Packer style) (Shipper style) (Shipper style)			
80-120 lbs., U.S. 1-3..	None quoted	None quoted	None quoted
120-170 lbs., U.S. 1-3..	\$32.00@33.00	None quoted	\$30.00@32.00
FRESH PORK CUTS, No. 1:			
LOINS:			
8-10 lbs.....	48.00@51.00	\$50.00@54.00	51.00@55.00
10-12 lbs.....	48.00@51.00	50.00@54.00	51.00@55.00
12-16 lbs.....	48.00@51.00	50.00@54.00	50.00@54.00
PICNICS: (Smoked) (Smoked) (Smoked)			
4-8 lbs.....	32.00@36.00	34.00@36.00	33.00@37.00
HAMS, Skinned:			
12-16 lbs.....	51.00@56.00	54.00@58.00	55.00@58.00
16-18 lbs.....	50.00@55.00	54.00@60.00	54.00@57.00
BACON "Dry" Cure, No. 1:			
6-8 lbs.....	47.00@55.00	50.00@54.00	48.00@53.00
8-10 lbs.....	46.00@52.00	46.00@50.00	45.00@49.00
10-12 lbs.....	45.00@50.00	42.00@46.00	42.00@47.00
LARD, Refined:			
1-lb. cartons.....	20.00@22.00	20.00@23.00	18.00@21.00
50-lb. cartons & cases.....	18.50@21.50	20.00@22.00	None quoted
Tierces.....	17.50@21.00	18.00@20.00	15.00@20.00

N. Y. FRESH PORK CUTS

Jan. 22, 1957	
City Box lots	
Hams, sknd., 10/14.....	\$47.00@50.00
Pork loins, 8/12.....	47.00@51.00
Pork loins, 12/16.....	46.00@50.00
Boston butts, 4/8.....	38.00@41.00
Regular picnics, 4/8.....	38.00@41.00
Spareribs, 3/down.....	28.00@40.00
Pork trim., regular.....	27.00
Pork trim., spec. 50%.....	39.00
(L.C.I. prices cwt.) Western	
Pork loins, 8/12.....	46.00@48.00
Pork loins, 12/16.....	45.00@47.00
Hams, sknd., 10/14.....	47.00@50.00
Boston butts, 4/8.....	39.00@41.00
Picnics, 4/8.....	27.00@30.00
Spareribs, 3/down.....	39.00@42.00

PHILA. FRESH PORK

Jan. 22, 1957	
WESTERN DRESSED	
PORK CUTS—U.S. No. 1-3, lb.	
Reg. loins, trmd., 8/12.....	47@49
Reg. loins, trmd., 12/16.....	45@47
Butts, Boston, 4/8.....	38@40
Spareribs, 3/down.....	39@41
LOCALLY DRESSED	
Pork loins, 8/12.....	48@51
Pork loins, 12/16.....	46@49
Bellies, 10/12.....	34@37
Spareribs, 3/down.....	40@43
Sk. hams, 10/12.....	48@50
Sk. hams, 12/14.....	47@49
Picnics, 4/8.....	28@32
Boston Butts, 4/8.....	35@42

HOG-CORN RATIOS

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Jan. 19, 1957 was 13.4, the U. S. Department of Agriculture has reported. This ratio compared with the 12.8 ratio for the preceding week and 9.0 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.354, \$1.347 and \$1.230 per bu. during the three periods, respectively.

BY-PRODUCTS... FATS AND OILS

BY-PRODUCTS MARKET

Wednesday, Jan. 23, 1957

BLOOD	
Unground, per unit of ammonia	
bulk	*6.25n
DIGESTER FEED TANKAGE MATERIAL	
Wet rendered, unground, loose:	
Low test	*6.25n
Med. test	*6.00n
High test	*6.00n
Liquid stick, tank caps.....	*2.00@2.25

PACKINGHOUSE FEEDS

		Carlots, ton
50% meat, bone scraps, bagged..	\$ 72.50@	75.00
50% meat, bone scraps, bulk ...	70.00@	72.00
35% meat scraps, bagged	80.00	80.00
60% digester tankage, bagged....	82.50@	85.00
60% digester tankage, bulk.....	80.00@	82.50
90% blood meal, bagged.....		120.00
Steam bone meal, bagged		85.00
(Specially prepared)		
60% steam bone meal, bagged....	70.00@	80.00

FERTILIZER MATERIALS

Feather tankage, ground,	
per unit ammonia	*4.00@4.25
Hoof meal, per unit ammonia.....	5.00@5.25

DRY RENDERED TANKAGE

Low test, per unit prot.....	*1.25@1.30n
Med. test, per unit prot.....	*1.20@1.25n
High test, per unit prot.....	*1.15@1.20n

GELATINE AND GLUE STOCKS

	Cwt.
Calf trimmings, limed (glue).....	1.25@1.35
Hide trimmings, green salted (glue)...	7.00
Cattle jaws, scraps and knuckles,	
(gelatine, glue), per ton.....	55.00@57.00
Pig skin scraps (gelatine).....	6.50@ 7.00

ANIMAL HAIR

Winter coll dried, per ton.....	*95.00@100.00
Summer coll dried, per ton	42.50@ 45.00
Cattle switches, per piece	3 1/4@5
Winter processed (Nov.-March)	
gray, lb.	18 1/2
Summer processed (April-Oct.)	
gray, lb.	12

*Delivered, n—nominal.

TALLOW and GREASES

Wednesday, January 23, 1957

Fractional advances were registered on some materials for eastern destination. Choice white grease, all hog, sold at 8 1/2c, c.a.f. New York, late last week, with later offerings held 1/2c higher. Bleachable fancy tallow moved at 8c, same delivery point. Yellow grease was bid at 5 1/2@6c, c.a.f. Chicago, product considered. Several tanks of edible tallow sold at 13 1/4c, c.a.f. Chicago. Special tallow was bid at 6 1/2c, c.a.f. Chicago.

On Friday of last week, additional tanks of choice white grease, all hog, sold at 8 1/2c, c.a.f. New York. Bleachable fancy tallow was offered at 8 1/2@8 1/4c, c.a.f. East, with bids at 8c. A tank of B-white grease sold at 7 1/4c, c.a.f. New York. The edible tallow market was quiet, with some inquiry reported at 13 1/2c, c.a.f. near-by southern point, and at the same time product was available at 13 1/4c, c.a.f. Chicago. The selling point on the latter was considered unfavorable to the buyer, freight-wise. Edible

tallow was bid at 12 1/2c, f.o.b. River.

The market registered no material change on Monday of the new week in the Midwest. However, eastern users indicated lower quotations. Bleachable fancy tallow was bid at 7 1/2@8c, c.a.f. East, but held fractionally higher. Special tallow sold at 7 1/2c, c.a.f. New York. Choice white grease, all hog, sold steady at 8 1/2c, c.a.f. East.

The soft undertone that was evident in the East moved to the Midwest. On Tuesday, in light trade, bleachable fancy tallow sold at 7 1/2c, c.a.f. Chicago, and at 7 1/4@7 1/2c, c.a.f. East. Special tallow sold at 6 1/2c, c.a.f. Chicago. Yellow grease sold within the range of 5 1/4@6c, also c.a.f. Chicago, and product considered. Choice white grease, all hog, was bid at 8 1/4@8 1/2c, c.a.f. New York, and held at 8 1/2c. Edible tallow was still available at 12 1/2c, f.o.b. River points, and at 13 1/4c, c.a.f. Chicago. Original fancy tallow was bid at 8c, c.a.f. New York. Interest on edible tallow was apparent at 13c, Chicago basis.

At midweek, spread tallow re-

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portedly sold at 6% $\frac{1}{2}$ c, c.a.f. Chicago. Bleachable fancy tallow was bid at 7% $\frac{1}{4}$ c, c.a.f. East, on all specifications. Some price talk was as low as 7% $\frac{1}{2}$ c. Choice white grease, all hog, was bid at 8% $\frac{1}{4}$ c, delivered East, and held at 8% $\frac{1}{2}$ c. Indications of 7% $\frac{1}{2}$ c, c.a.f. Chicago, were reported on bleachable fancy tallow. Traders talked 6% $\frac{1}{4}$ c to 6% $\frac{1}{2}$ c, Chicago, on prime tallow. Yellow grease reportedly traded at 5% $\frac{1}{4}$ c to 5% $\frac{1}{2}$ c, c.a.f. Chicago. The same was bid at 6% $\frac{1}{4}$ c to 6% $\frac{1}{2}$ c, c.a.f. New York, depending on product. No material change took place on edible tallow.

TALLOW: Wednesday's quotations: edible tallow, 12% $\frac{1}{2}$ c, f.o.b. River, and 13% $\frac{1}{4}$ c, Chicago basis; original fancy tallow, 7% $\frac{1}{2}$ c; bleachable fancy tallow, 7% $\frac{1}{2}$ c; prime tallow, 6% $\frac{1}{4}$ c to 6% $\frac{1}{2}$ c; special tallow, 6% $\frac{1}{4}$ c to 6% $\frac{1}{2}$ c; No. 1 tallow, 6% $\frac{1}{4}$ c to 6% $\frac{1}{2}$ c; and No. 2 tallow, 5% $\frac{1}{4}$ c to 5% $\frac{1}{2}$ c.

GREASES: Wednesday's quotations: choice white grease, not all hog, 7% $\frac{1}{2}$ c; B-white grease, 6% $\frac{1}{2}$ c; yellow grease, 5% $\frac{1}{4}$ c to 5% $\frac{1}{2}$ c; house grease, 5% $\frac{1}{2}$ c; and brown grease, 5% $\frac{1}{4}$ c to 5% $\frac{1}{2}$ c. Choice white grease, all hog, was held at 8% $\frac{1}{2}$ c, c.a.f. East.

EASTERN BY-PRODUCTS

New York, Jan. 23, 1957
Dried blood was quoted Wednesday at \$4.50 per unit of ammonia. Low test wet rendered tankage was listed at \$5.25 per unit of ammonia and dry rendered tankage was priced at \$1.10 per unit of protein.

N.Y. COTTONSEED OIL FUTURES

FRIDAY, JAN. 18, 1957

	Open	High	Low	Close	Prev. close
Mar.	16.85b	17.03	16.72	17.01	16.92
May	16.95	17.09	16.80	17.05	16.95
July	16.92	17.06	16.75	17.03	16.91b
Sept.	16.72b	16.90	16.62	16.87	16.74
Oct.	16.18b	16.36	16.05	16.36	16.24
Dec.	15.95b	16.19	15.97	16.19	16.00b
Jan.	16.10	16.25	16.10	16.15b	16.09

Sales: 609 lots.

MONDAY, JAN. 21, 1957

	Open	High	Low	Close	Prev. close
Mar.	16.85b	17.06	16.75	16.75b	17.01
May	17.04	17.19	16.81	16.83	17.05
July	17.04	17.08	16.80	16.80	17.03
Sept.	16.80	16.90	16.65	16.70	16.87
Oct.	16.23b	16.15	16.10	16.14	16.36
Dec.	16.20	16.20	15.98	16.02	16.19
Jan.	16.00b	16.20	15.95b	16.02b	16.00b
Mar.	16.10b	16.25	16.10	16.15b	16.09

Sales: 278 lots.

TUESDAY, JAN. 22, 1957

	Open	High	Low	Close	Prev. close
Mar.	16.75b	16.85	16.63	16.72	16.75b
May	16.83	16.92	16.66	16.77	16.83
July	16.90b	16.88	16.64	16.75	16.80
Sept.	16.75	16.75	16.57	16.64	16.70
Oct.	16.10b	16.23	16.12	16.15	16.14
Dec.	16.12	16.13	15.96	15.95b	16.02
Jan.	16.05b	16.20	15.95b	16.02b	16.00b
Mar.	15.95b	16.20	15.95b	16.00b	16.00b

Sales: 404 lots.

WEDNESDAY, JAN. 23, 1957

	Open	High	Low	Close	Prev. close
Mar.	16.69b	16.69	16.56	16.69	16.72
May	16.77	16.77	16.63	16.75	16.77
July	16.70b	16.73	16.62	16.71	16.75
Sept.	16.61b	16.65	16.53	16.58	16.64
Oct.	16.10b	16.13	16.05	16.13	16.15
Dec.	15.95b	15.97	15.94	15.97	15.95b
Jan.	15.95b	16.20	15.95b	16.00b	16.00b
Mar.	15.95b	16.20	15.95b	16.00b	16.00b

Sales: 245 lots, n—nominal, b—bid.

HIDES AND SKINS

Prices higher in packer hide market, with supplies generally light—Small packer stocks also low, with most buyer interest centered on lighter-weights—Calfskin and kipskin market about steady on light supply—Sheepskin market mostly steady with last week.

CHICAGO

PACKER HIDES: Due to keen interest and a rather tight supply of light average weight hides, $\frac{1}{2}$ c advances were paid on major packer production. Northern light native cows brought 14% $\frac{1}{2}$ c, and River production sold at 15% $\frac{1}{2}$ c. Some light native steers brought 15% $\frac{1}{2}$ c, and ex-light native steers sold at 18c. On Tuesday of this week, trading got off to a good start with about 50,000 hides reported sold, indicating a good demand.

Tanners and dealers were actively in the market. The only selection that lost ground was branded cow hides. This selection last week sold for 9c lb. for Northern, up $\frac{1}{2}$ c, but settled to 8% $\frac{1}{2}$ c on Tuesday. Other sales included heavy native steers at 10c, and heavy native cows at 10c. Light native cow hides, both Northern and Rivers, sold steady with previous sales. Butt-branded and heavy Texas steer hides brought 8% $\frac{1}{2}$ c, and Colorado steers sold at 8c. Active trading carried into Wednesday, with about another 50,000 hides selling at prices steady with Tuesday's close.

SMALL PACKER AND COUNTRY HIDES: Not very many small packer hides traded. Most interest was displayed in lighter average weights, with light supply available. Midwestern split weights averaging 50-52 lbs.

were offered at 12c, with bids reported at 11% $\frac{1}{2}$ c. Lighter average country hides also were in best demand, and the supply was also limited.

CALFSKINS AND KIPSKINS: Trading was narrow in both calf and kips, with some sales developed at steady prices. Some packers reported they had little to offer all week.

SHEEPSKINS: Several cars of shearlings sold, and Midwesterns brought 2.15@2.25 for No. 1's, with later offerings at 2.25@2.35. Extreme poor quality sold as low as 1.85.

CHICAGO HIDE QUOTATIONS

PACKER HIDES		Week ended Jan. 23, 1957	Cor. Week 1956
Lgt. native steers	15% $\frac{1}{2}$	14% $\frac{1}{2}$	
Hvy. nat. steers	10	10% $\frac{1}{2}$	
Ex. lgt. nat. steers	18		
Butt-brand. steers	8% $\frac{1}{2}$	9% $\frac{1}{2}$	
Colorado steers	8	9	
Hvy. Texas steers	8% $\frac{1}{2}$	9% $\frac{1}{2}$	
Lgt. Texas steers	1		
Ex. lgt. Texas steers	13a		
Heavy native cows	10 @ 10% $\frac{1}{2}$	10 @ 10% $\frac{1}{2}$	
Light nat. cows	14% $\frac{1}{2}$ @ 15% $\frac{1}{2}$	14 @ 14% $\frac{1}{2}$	
Branded cows	8% $\frac{1}{2}$	10 @ 10% $\frac{1}{2}$	
Native bulls	8	10a	
Branded bulls	7a	9a	
Calfskins:			
Northern, 10/15	40	45	50a
10 lbs./down	35	47% $\frac{1}{2}$	
Kips, Nor., nat., 15/25	27a		33a
SMALL PACKER HIDES			
STEERS AND COWS:			
60 lbs. and over	9% $\frac{1}{2}$ @ 10	9% $\frac{1}{2}$ @ 10a	
50 lbs.	11% $\frac{1}{2}$	11% $\frac{1}{2}$ @ 12a	
SMALL PACKER SKINS			
Calfskins, all wts.	27 @ 28	38 @ 40a	
Kipskins, all wts.	19 @ 21	23 @ 25a	
SHEEPSKINS			
Packer shearlings:			
No. 1	2.00 @ 2.30	2.75a	
Dry Pelts	26 @ 27	26 @ 27	
Horsehides, untrim.	8.00	8.00 @ 8.50a	
Horsehides, trim.	8.00		

N. Y. HIDE FUTURES

FRIDAY, JAN. 18, 1957

	Open	High	Low	Close
Jan.	10.85b	11.00	10.85b	11.10a
Apr.	11.55b	11.43	11.42	11.41b
July	12.00b	12.00	11.82	11.80b
Oct.	12.20b	12.10	12.07	12.05b
Jan.	12.35b	12.45	12.35b	12.45a
Apr.	12.55b	12.65	12.55b	12.65a

Sales: 19 lots.

MONDAY, JAN. 21, 1957

	Open	High	Low	Close
Jan.	10.70b	10.85b	10.85b	11.15a
Apr.	11.35b	11.42b	11.42b	11.50a
July	11.70b	11.90	11.90	11.90
Oct.	11.95b	12.15	12.15	12.15
Jan.	12.15b	12.30b	12.30b	12.40a
Apr.	12.35b	12.65	12.65	12.65

Sales: four lots.

TUESDAY, JAN. 22, 1957

	Open	High	Low	Close
Jan.	10.70b	10.93b	10.93b	11.00a
Apr.	11.40b	11.45	11.45	11.40b
July	11.80b	11.86	11.82	11.85b
Oct.	12.05b	12.10	12.07	12.10b
Jan.	12.25b	12.45	12.45	12.40b
Apr.	12.50b	12.65	12.65	12.60b

Sales: 12 lots.

WEDNESDAY, JAN. 23, 1957

	Open	High	Low	Close
Jan.	10.70b	10.85b	10.85b	11.10a
Apr.	11.40b	11.45	11.45	11.40b
July	11.80b	11.86	11.82	11.85b
Oct.	12.05b	12.10	12.07	12.10b
Jan.	12.25b	12.45	12.45	12.40b
Apr.	12.50b	12.65	12.65	12.60b

Sales: five lots.

THURSDAY, JAN. 24, 1957

	Open	High	Low	Close
Jan.	10.90b	11.00	11.00	10.95b
Apr.	11.40b	11.51	11.51	11.50b
July	11.80b	11.96	11.90	11.95
Oct.	12.05b	12.21	12.21	12.20b
Jan.	12.25b	12.48	12.48	12.48
Apr.	12.55b	12.67b	12.67b	12.67b

Sales: 27 lots.

n—nominal, b—bid, a—asked.

VEGETABLE OILS

Wednesday, Jan. 23, 1957

Crude cottonseed oil, f.o.b.	
Valley	14% $\frac{1}{2}$ pd. & a
Southeast	14% $\frac{1}{2}$
Texas	14% $\frac{1}{2}$
Corn oil in tanks, f.o.b. mills	14% $\frac{1}{2}$
Soybean oil, f.o.b. Decatur	14% $\frac{1}{2}$
Peanut oil, f.o.b. mills	16% $\frac{1}{2}$
Coconut oil, f.o.b. Pacific Coast	11% $\frac{1}{2}$
Cottonseed foots:	
Midwest and West Coast	2 @ 2% $\frac{1}{2}$
East	2 @ 2% $\frac{1}{2}$

OLEOMARGARINE

Wednesday, Jan. 23, 1957

White domestic vegetable	28
Yellow quarters	30
Milk churned pastry	28
Water churned pastry	27

OLEO OILS

Wednesday, Jan. 23, 1957

Prime oleo stearine (slack barrels)	14% $\frac{1}{2}$
Extra oleo oil (drums)	18% $\frac{1}{2}$
Prime oleo oil (drums)	17% $\frac{1}{2}$

n—nominal, a—asked, b—bid, pd—paid.

LIVESTOCK MARKETS... Weekly Review

Slaughter of Cattle Sets New Records; Year Hog Kill Large

Livestock slaughter under federal inspection in December and for the year just ended revealed new records in cattle kill, with a long-time high established on hogs. Slaughter of sheep and lambs, although down, was among recent highs for the month of December.

Inspected packers butchered 1,685,779 head of cattle for the new December record. This number, although down from the November count of 1,809,412, was about 69,000 head larger than the 1,617,280 head killed in December 1955 and about 33,000 head above the previous record of 1,653,000 for December 1953. Total slaughter of cattle for 1956 numbered 20,185,984 head to set a new all-time mark and compared with the 1955 kill of 19,055,498 head.

Slaughter of 605,363 head of calves fell far short of the November kill of 763,312 and showed a lesser decline from last year's December slaughter count of 632,647 head. Slaughter of the young bovines for the year numbered 7,842,892 for a new high since 1946 and compared with the 1955 kill of 7,499,145 head.

Hog slaughter, falling behind that of 1955 during the last two months of 1956, numbered 5,698,059 head for a 28 per cent decline from 7,324,456 for December 1955. However, with the first ten months of 1956 carrying a heavy advantage over the year before, last year's total hog slaughter of 65,748,205 head represented about a 7 per cent increase over the total 1955 hog slaughter of 61,370,474 animals.

Slaughter of 1,061,920 sheep and lambs in December was the smallest month total of the year and the year's aggregate slaughter of 14,228,140 head was about 155,000 head smaller than the aggregate for 1955.

FEDERALLY INSPECTED SLAUGHTER

CATTLE	
	1956
January	1,606,893
February	1,483,530
March	1,565,971
April	1,544,684
May	1,645,813
June	1,678,557
July	1,727,858
August	1,773,867
September	1,616,660
October	1,838,960
November	1,807,412
December	1,685,779

CALVES	
	1956
January	601,938
February	586,005
March	646,706
April	608,503
May	606,130
June	596,118
July	609,657
August	690,709
September	600,938
October	872,453
November	763,312
December	605,363

HOGS	
	1956
January	6,705,262
February	5,922,330
March	6,326,637
April	5,252,081
May	4,876,088
June	4,325,559
July	4,199,109
August	4,559,479
September	4,979,047
October	6,346,581
November	6,559,018
December	5,698,059

SHEEP AND LAMBS	
	1956
January	1,329,048
February	1,163,178
March	1,215,816
April	1,129,286
May	1,062,823
June	1,063,799
July	1,168,313
August	1,298,476
September	1,166,881
October	1,439,291
November	1,139,309
December	1,061,920

YEAR TOTALS	
	1956
Cattle	20,185,984
Calves	7,842,892
Hogs	65,748,205
Sheep	14,228,140

SALABLE LIVESTOCK AT 12 MARKETS IN DECEMBER

CATTLE	
	Dec., 1956
Chicago	212,676
Cincinnati	17,884
Denver	54,782
Fort Worth	33,968
Indianapolis	36,535
Kansas City	112,917
Oklahoma City	41,123
Omaha	172,358
St. Joseph	65,834
St. Louis NSY	88,143
Sioux City	108,508
S. St. Paul	88,841
Totals	1,028,287

CALVES	
	Dec., 1956
Chicago	3,731
Cincinnati	3,150
Denver	6,447
Fort Worth	10,191
Indianapolis	3,850
Kansas City	6,660
Oklahoma City	6,359
Omaha	6,748
St. Joseph	5,394
St. Louis NSY	15,831
Sioux City	9,978
S. St. Paul	51,506
Totals	129,453

HOGS	
	Dec., 1956
Chicago	208,199
Cincinnati	55,671
Denver	11,316
Fort Worth	12,994
Indianapolis	191,850
Kansas City	59,472
Oklahoma City	13,306
Omaha	179,454
St. Joseph	125,473
St. Louis NSY	271,383
Sioux City	144,955
S. St. Paul	228,979
Totals	1,501,052

SHEEP AND LAMBS	
	Dec., 1956
Chicago	59,470
Cincinnati	4,269
Denver	41,192
Fort Worth	44,762
Indianapolis	23,409
Kansas City	25,872
Oklahoma City	9,058
Omaha	46,115
St. Joseph	28,351
St. Louis NSY	32,488
Sioux City	36,368
S. St. Paul	60,214
Totals	411,591

HOG-CORN PRICE RATIOS

Hog and corn prices at Chicago and hog-corn price ratios compared:

	Barrows and gilts av. per cwt.	No. 3 Corn yellow per bu.	Ratio based on barrows and gilts
Dec. 1956	\$16.82	\$1.357	12.4
Nov. 1956	14.95	1.339	11.2
Dec. 1955	10.73	1.250	8.6

Carlots



Barrel Lots

DRESSED BEEF
BONELESS MEATS AND CUTS
OFFAL

SUPERIOR PACKING CO.
CHICAGO **ST. PAUL**

- Bloomington, Ill.
- Chattanooga, Tenn.
- Cincinnati, Ohio
- Dayton, Ohio
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- Florence, S. C.
- Ft. Wayne, Ind.
- Jackson, Miss.
- Jonesboro, Ark.
- Lafayette, La.
- Louisville, Ky.
- Montgomery, Ala.
- Nashville, Tenn.
- Omaha, Neb.
- Payne, Ohio
- Sioux City, Iowa

Pick up your profit with ...

KENNETT-MURRAY
LIVESTOCK BUYING SERVICE

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, January 19, 1957, as reported to The National Provisioner:

CHICAGO

Armour, 14,127 hogs; Shippers, 13,936 hogs; and Others, 16,119 hogs.

Totals: 29,560 cattle 543 calves, 46,182 hogs, and 8,225 sheep.

KANSAS CITY

Armour, 4,450 715 2,466 2,770
Swift, 3,818 776 4,597 2,965
Wilson, 1,956 81 3,978
Butchers, 8,514 81 1,965 893
Others, 2,268 1,105

Totals: 21,038 1,572 13,239 6,628

OMAHA

Armour, 8,891 8,828 3,513
Cudahy, 4,674 7,383 2,430
Swift, 5,636 7,712 3,056
Wilson, 3,758 5,976 1,862
Am. Stores, 600

Corn-husker, 1,240
O'Neill, 1,032
R. & O., 1,124
Neb. Beef, 1,000
Greater Omaha, 959
Rothchild, 1,268
Roth, 943
Kingman, 1,609
Omaha, 786
Union, 1,013
Others, 561

Totals: 33,864 34,938 10,861

E. ST. LOUIS

Armour, 3,633 825 11,507 2,078
Swift, 4,087 985 18,640 3,971
Hunter, 1,423 8,083
Heil, 1,365
Krey, 4,341

Totals: 9,148 1,810 43,936 6,049

ST. LOUIS

Armour, 4,914 3 7,362 2,524
S. C. Dr., 3,393
Swift, 3,706 5,985 2,554
Local, 1,104
Butchers, 7,890
Others, 8

Totals: 20,999 11 33,149 6,008

WICHITA

Cudahy, 1,577 347 2,043
Duna, 133
Sunflower, 82
Dold, 130 900
Excel, 908
Kans., 1,027
Armour, 253 1,270
Swift, 1,726
Others, 774 400

Totals: 4,884 347 2,731 3,396

OKLAHOMA CITY

Armour, 1,340 90 537 656
Wilson, 2,064 259 1,941 706
Others, 2,416 174 1,294

Totals: 5,850 532 2,872 1,362

*Do not include 1,417 cattle, 259 calves, 10,995 hogs and 2,217 sheep direct to packers.

LOS ANGELES

Armour, 248 10
Swift, 345 214
Wilson, 368
Atlas, 1,220
United, 971 7 310
Survall, 960
Ideal, 616
Great Western, 395
Harman, 359
Acme, 285
Others, 2,846 615 986

Totals: 7,538 846 996

DENVER

Armour, 1,438 83 4,208
Swift, 1,752 125 3,971 5,940
Cudahy, 1,100 38 6,636 551
Wilson, 537 4,190
Others, 6,017 354 2,110 717

Totals: 10,844 600 11,817 15,606

CINCINNATI

Cattle Calves Hogs Sheep
Gall, 243
Schlachter, 127 24
Others, 4,237 826 13,698 36
Totals: 4,364 850 13,698 279

MILWAUKEE

Cattle Calves Hogs Sheep
Packers, 1,581 5,388 4,530 1,371
Butchers, 3,333 1,732 156 311
Totals: 5,164 7,120 4,686 1,682

ST. PAUL

Cattle Calves Hogs Sheep
Armour, 6,535 4,095 18,785 4,225
Bartusch, 1,345
Rifkin, 950 31
Superior, 2,064
Swift, 6,283 2,326 25,413 4,604
Others, 3,145 3,614 7,767 2,981
Totals: 20,352 10,206 51,965 11,820

FORT WORTH

Cattle Calves Hogs Sheep
Armour, 1,407 1,346 1,158 4,978
Swift, 1,554 588 1,071 11,157
Morrell, 769 31
City, 318 4 72
Rothenthal, 77 1
Totals: 4,125 1,970 2,301 16,135

TOTAL PACKER PURCHASES

Week ended Jan. 19, 1957
Cattle 178,023 185,977 182,778
Hogs 262,505 285,262 319,657
Sheep 87,651 90,797 95,368

CORN BELT DIRECT TRADING

Des Moines, Jan. 23—Prices at the ten concentration yards in Iowa and Minnesota were quoted by the USDA as follows:

Barrows, gilts, U.S. No. 1-3:
120-180 lbs. \$15.50@18.00
180-240 lbs. 17.50@18.85
240-270 lbs. 17.25@18.75
270-330 lbs. 16.75@17.90

Sows, U.S. No. 1-3:
270-330 lbs. 17.00@17.75
330-400 lbs. 18.50@17.25
400-550 lbs. 15.00@16.75

Corn belt hog receipts were reported by the U.S. Department of Agriculture as follows:

	This week	Last week	Last year
Jan. 17...	62,000	77,500	70,000
Jan. 18...	54,000	78,000	57,000
Jan. 19...	35,000	41,000	27,000
Jan. 21...	52,000	57,500	55,000
Jan. 22...	58,500	76,000	44,000
Jan. 23...	55,000	56,000	48,000

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Wednesday, Jan. 23 were as follows:

CATTLE: Cwt.
Steers, choice \$20.00@21.00
Steers, good 18.00@20.00
Heifers, choice 19.50@20.50
Heifers, good 18.00@20.00
Cows, util. & com'l. 10.50@12.50
Bulls, util. & com'l. 9.00@11.00
Bulls, cutter 11.50@13.50
VEALERS:
Choice & prime 28.50@30.00
Calves, gd. & ch. 15.00@19.00
HOGS:
U.S. 1-3, 120/160 15.00@17.00
U.S. 1-3, 160/180 17.00@19.00
U.S. 1-3, 180/200 18.75@19.50
U.S. 1-3, 200/220 18.75@19.75
U.S. 1-3, 220/240 18.50@19.50
U.S. 1-3, 240/270 18.25@19.00
U.S. 1-3, 270/300 17.75@18.25
U.S. 1-3, 300/330 17.75@18.00
Sows, U.S. No. 1-3, 180/360 17.25@17.75
LAMBS:
Gd. & ch. (wooled) 18.50@21.00
Gd. & ch. (shorn) None quoted

WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended Jan. 19, 1957 (totals compared) was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	12,912	9,151	60,131	44,908
Baltimore, Philadelphia	9,497	1,217	83,577	4,326
Cin., Cleve., Detroit, Indpls.	24,162	3,903	112,724	8,827
Chicago Area	29,632	5,940	68,504	9,068
St. Paul-Wis. Areas ²	32,860	27,580	110,708	18,518
St. Louis Area ³	18,431	3,505	94,505	9,087
Sioux City-So. Dak. Area ⁴	21,416	...	65,007	17,066
Omaha	35,919	909	76,614	15,367
Kansas City	19,642	2,625	87,363	11,063
Iowa-So. Minnesota ⁵	34,208	14,066	281,665	40,237
Louisville, Evansville, Nashville, Memphis	11,648	6,169	53,182	N. A.
Georgia-Alabama Area ⁶	6,587	2,895	35,636	N. A.
St. Jo'ph, Wichita, Okla. City	22,087	4,130	51,394	11,928
Ft. Worth, Dallas, San Antonio	17,350	6,439	24,059	14,855
Denver, Ogden, Salt Lake City	19,701	1,046	16,897	26,335
Los Angeles, San Fran. Areas ⁷	29,193	4,422	33,839	31,984
Portland, Seattle, Spokane	8,024	392	16,995	5,241
GRAND TOTALS	353,180	96,371	1,168,182	269,290
Same week 1956	332,028	99,022	1,445,130	276,244

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis Mo. ⁴Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. ⁵Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁶Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended January 12 compared with the same time 1956 was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

Stockyards	GOOD STEERS		YEAL CALVES		HOGS*		LAMBS	
	UP to 1600 lbs.	1600 lbs. and over	Good and Choice	Grade B ¹	Dressed	Handyweights	Good	Handyweights
Toronto	1957 1956	1957 1956	1957 1956	1957 1956	1957 1956	1957 1956	1957 1956	1957 1956
Montreal	\$19.97 \$18.48	\$28.78 \$23.33	\$30.50 \$21.97	\$23.00 \$21.77	18.00	17.00	18.00	17.00
Winnipeg	17.33 17.25	29.60 26.95	28.05 28.05	10.50 10.50	17.90	17.90	17.90	17.90
Calgary	17.40 16.91	17.56 17.82	26.40 18.00	18.43 17.27	18.00	17.50	18.00	17.50
Edmonton	17.50 15.85	20.50 19.75	27.10 18.60	19.00 17.50	15.15	15.15	15.15	15.15
Lethbridge	16.50 16.97	16.00 16.75	26.85 17.75	19.00 17.50	15.15	15.15	15.15	15.15
Pr. Albert	16.50 16.50	22.75 20.00	26.50 18.00	15.15	15.15	15.15	15.15	15.15
Moose Jaw	17.00 15.35	16.50 18.50	21.50 18.00	15.00	15.00	15.00	15.00	15.00
Saskatoon	17.00 15.60	21.00 23.25	26.50 18.00	16.55 15.80	15.00	15.00	15.00	15.00
Regina	16.75 16.00	20.50 23.10	26.50 18.00	15.00	15.00	15.00	15.00	15.00
Vancouver	18.30	25.65 18.90	17.57	18.25	15.00	15.00	15.00	15.00

*Canadian Government quality premium not included.

SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, Tifton, Georgia; Dothan, Alabama, and Jacksonville, Florida during week ended January 18:

	Cattle	Calves	Hogs
Week ended January 18	3,276	956	21,012
Week previous (five days)	3,325	1,114	21,597
Corresponding week last year	3,303	1,211	21,740

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Wednesday, Jan. 23 were as follows:

CATTLE: Cwt.
Steers, gd. & ch. \$17.50@20.50
Steers, stand. 14.00@15.25
Heifers, gd. & ch. 18.00@20.50
Cows, util. & com'l. 10.00@12.50
Bulls, util. & com'l. 8.50@10.50
Bulls, cutter 13.00@14.50
VEALERS:
Good & choice 19.00@23.00
Calves, good 16.00@18.00
HOGS:
U.S. 1-3, 180/200 18.25@19.25
U.S. 1-3, 200/220 18.50@19.40
U.S. 1-3, 220/240 18.50@19.25
U.S. 1-3, 240/270 18.25@19.00
Sows, U.S. No. 1-3, 270/360 17.25@17.75
LAMBS:
Choice & prime 20.25@20.75
Ch. & pr. (shorn) 18.75@19.25

LIVESTOCK PRICES AT SIOUX CITY

Livestock prices at Sioux City on Wednesday, Jan. 23 were as follows:

CATTLE: Cwt.
Steers, prime \$22.00@25.00
Steers, choice 19.00@23.00
Steers, good 17.00@19.00
Heifers, prime 20.50@21.50
Heifers, choice 17.50@20.50
Cows, util. & com'l. 10.50@12.50
Cows, can. & cut. 9.50@10.50
Bulls, com'l. 13.50@15.00
Bulls, good (beef) None quoted
HOGS:
U.S. 1-3, 180/200 18.50@19.25
U.S. 1-3, 200/220 18.50@19.50
U.S. 1-3, 220/240 18.50@19.50
U.S. 1-3, 240/270 18.00@19.00
U.S. 1-3, 270/300 17.50@18.25
Sows, U.S. No. 1-3, 180/360 17.25@17.50
LAMBS:
Good & ch. (wooled) 18.00@20.00
Good & ch. (shorn) 18.50@19.00

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVIDER, showing the number of livestock slaughtered at 18 centers for the week ended Jan. 19, 1937, compared:

CATTLE			
	Week	Prev. Week	Cor.
Chicago	20,560	20,882	28,944
Kan. City	22,810	19,768	22,652
Omaha	34,486	34,965	30,869
E. St. Louis	10,958	11,308	10,244
St. Joseph	13,747	12,694	
St. Louis	14,120	15,192	11,879
Wichita	5,919	5,942	4,987
New York			
Jer. City	12,912	11,546	13,176
Okla. City	8,088	10,290	9,905
Cincinnati	4,577	4,641	4,680
Denver	11,401	12,762	11,258
St. Paul	17,207	17,874	18,107
Milwaukee	5,108	5,431	4,434
Totals	176,941	189,423	180,929

HOGS			
Chicago	32,246	30,886	51,518
Kan. City	13,289	14,159	11,575
Omaha	54,968	58,413	74,610
E. St. Louis	48,946	48,268	38,725
St. Joseph	27,196	27,196	38,400
St. Louis	21,732	21,732	27,208
Wichita	10,323	11,162	15,220
New York			
Jer. City	60,131	57,728	60,396
Okla. City	13,867	15,788	22,740
Cincinnati	12,832	12,441	17,820
Denver	11,635	15,440	16,948
St. Paul	44,198	49,269	72,965
Milwaukee	4,674	5,135	7,953
Totals	321,069	371,619	452,068

SHEEP			
Chicago	7,825	7,034	6,181
Kan. City	6,628	4,797	7,119
Omaha	12,199	11,780	14,912
E. St. Louis	6,049	4,182	6,736
St. Joseph	9,644	18,279	
St. Louis	3,562	4,401	5,724
Wichita	2,986	1,448	1,968
New York			
Jer. City	44,903	38,122	52,525
Okla. City	3,579	7,156	4,457
Cincinnati	268	638	515
Denver	22,660	18,527	17,116
St. Paul	8,889	11,092	8,139
Milwaukee	1,882	1,391	1,390
Totals	121,490	120,112	145,051

*Cattle and calves.
†Federally inspected slaughter, including direct.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including direct.

CANADIAN KILL

Inspected slaughter of livestock in Canada for week ended January 12:

CATTLE			
	Week ended	Same week	
	Jan. 12	1936	
Western Canada	19,053	19,318	
Eastern Canada	20,549	19,293	
Totals	39,602	38,611	
HOGS			
Western Canada	59,589	65,790	
Eastern Canada	58,993	62,073	
Totals	118,582	127,863	
SHEEP			
All hog carcasses	127,500	135,909	
Western Canada	3,715	5,479	
Eastern Canada	5,813	6,142	
Totals	9,528	11,621	

NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st st., New York, market for week ended Jan. 19:

Cattle Calves Hogs Sheep			
Salable	106	12	...
Total (incl. directs)	2,676	745	21,350
Prev. wk.			
Salable	129	76	...
Total (incl. directs)	2,708	4,405	21,313

*Including hogs at 31st St.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS			
	Cattle	Calves	Hogs
Jan. 17	5,741	178	11,599
Jan. 18	1,241	114	10,386
Jan. 19	86	...	5,291
Jan. 21	29,451	180	11,275
Jan. 22	5,600	400	12,500
Jan. 23	11,000	200	11,000
Week so far	46,051	780	34,775
Wk. ago	52,679	690	38,071
Yr. ago	52,071	1,031	32,410
2 years ago	37,807	2,109	43,248
Including 279 cattle, 7,102 hogs and 490 sheep direct to packers.			

SHIPMENTS			
	Cattle	Calves	Hogs
Jan. 17	2,974	26	3,266
Jan. 18	2,968	29	1,947
Jan. 19	208	4	...
Jan. 21	8,386	12	8,545
Jan. 22	6,000	...	4,000
Jan. 23	8,000	...	1,000
Week so far	22,388	12	8,545
Wk. ago	24,691	116	7,705
Yr. ago	21,497	53	9,085
2 years ago	12,725	59	5,906

JANUARY RECEIPTS			
	1937	1936	
Cattle	185,754	169,783	
Calves	3,972	7,504	
Hogs	220,578	269,408	
Sheep	49,641	50,249	

JANUARY SHIPMENTS			
	1937	1936	
Cattle	102,828	75,716	
Calves	47,852	8,502	
Sheep	17,676	25,259	

CHICAGO HOG PURCHASES			
	Week ended	Week ended	
Supplies of hogs purchased at Chicago, week ended Wed., Jan. 23:			
Packers' purch.	31,429	32,735	
Shippers' purch.	12,914	15,626	
Totals	44,343	48,361	

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, Jan. 18, with comparisons:

Cattle			
	Hogs	Sheep	
Week to date	298,000	487,000	220,900
Previous week	313,000	517,000	178,000
Same wk. 1936	294,000	642,000	196,000
1937 to date	730,000	1,313,000	482,000
1936 to date	885,000	1,985,000	497,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended Jan. 17:			
	Cattle	Calves	Hogs
Los Ang.	9,000	1,400	1,500
N. P'tland	3,265	315	1,385
San Fran.	720	30	1,200

LIVESTOCK PRICES AT LOUISVILLE

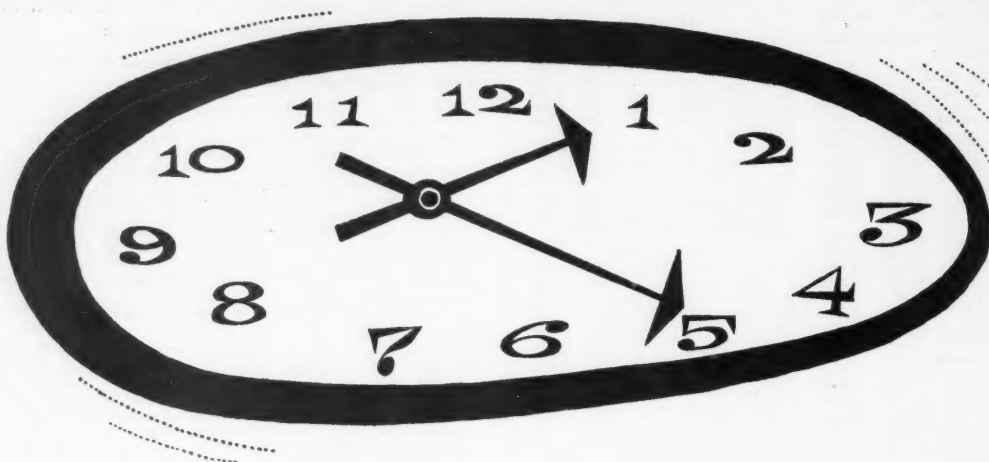
Livestock prices at Louisville on Wednesday, Jan. 23 were as follows:

CATTLE			
	Cwt.		
Steers, gd. & ch.	\$19.00@20.00		
Steers, stand. & gd.	15.00@18.75		
Heifers, good	17.00@18.00		
Cows, util. & com'l.	11.00@12.25		
Cows, can. & cut.	9.00@11.25		
Bulls, util. & com'l.	13.00@15.00		
VEALERS:			
Choice & prime	29.00@30.00		
Good & choice	25.00@29.00		
Calves, gd. & ch.	None quoted		
HOGS:			
U.S. 1-3, 180/200	19.00@19.25		
U.S. 1-3, 200/220	19.00@19.25		
U.S. 1-3, 220/240	19.00@19.25		
Sows, U.S. No. 1-3, 250/300	16.00@16.75		
Sows, U.S. No. 1-3, 300/400	16.00@16.50		
LAMBS:			
Choice & prime	21.00 only		
Good & choice	None quoted		

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, January 22 were reported by the Agricultural Marketing Service, Livestock Division, as follows:

		St. L. M.S. Yds.	Chicago	Kansas City	Omaha	St. Paul
HOGS (Includes Bulk of Sales):						
BARROWS & GILTS:						
U.S. No. 1-3:						
120-140	lbs.	\$16.25-17.75	None qtd.	None qtd.	None qtd.	None qtd.
140-160	lbs.	17.25-18.75	None qtd.	None qtd.	None qtd.	\$16.50-17.50
160-180	lbs.	18.25-19.50	\$17.50-19.00	\$17.75-18.75	\$17.75-19.00	17.00-18.75
180-200	lbs.	19.25-20.00	18.75-19.05	18.75-19.50	19.00-19.75	18.50-19.50
200-220	lbs.	19.25-20.00	18.85-19.65	19.00-19.50	19.25-19.75	18.50-19.50
220-240	lbs.	19.00-20.00	18.60-19.50	19.00-19.65	19.25-19.75	18.60-19.50
240-270	lbs.	18.60-19.60	18.25-18.85	18.75-19.50	18.75-19.50	18.50-19.50
270-300	lbs.	18.25-19.00	18.00-18.50	18.25-19.00	18.50-19.25	17.50-18.50
300-330	lbs.	None qtd.	17.75-18.15	None qtd.	None qtd.	None qtd.
330-360	lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
Medium:						
160-220	lbs.	17.75-19.00	17.00-18.50	17.25-18.50	17.25-18.75	17.25-18.50
SOWS:						
U.S. No. 1-3:						
180-270	lbs.	17.75-18.00	None qtd.	None qtd.	None qtd.	17.25-17.50
270-300	lbs.	17.75-18.00	None qtd.	16.75-17.00	None qtd.	17.25-17.50
300-330	lbs.	17.75-18.00	None qtd.	16.75-17.00	17.00-18.00	17.00-17.50
330-360	lbs.	17.50-17.75	17.25-17.50	16.50-17.00	17.00-18.00	17.00-17.50
360-400	lbs.	17.25-17.50	17.00-17.50	16.25-16.75	17.00-18.00	16.75-17.25
400-450	lbs.	17.00-17.25	16.75-17.25	16.00-16.50	16.25-17.00	16.50-17.00
450-550	lbs.	16.25-17.00	16.25-17.00	15.75-16.25	16.25-17.00	16.00-16.50
Boars & Stags,						
all wts. . .		12.00-13.50	None qtd.	None qtd.	None qtd.	11.50-12.00
SLAUGHTER CATTLE & CALVES:						
STEERS:						
Prime:						
700-900	lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
900-1100	lbs.	None qtd.	23.50-26.00	None qtd.	22.25-24.25	None qtd.
1100-1300	lbs.	None qtd.	24.00-26.50	None qtd.	22.25-25.50	22.00-23.00
1300-1500	lbs.	None qtd.	23.25-26.50	None qtd.	22.25-25.50	None qtd.
Choice:						
700-900	lbs.	20.00-21.50	20.25-23.50	19.00-21.25	19.25-22.25	None qtd.
900-1100	lbs.	20.50-22.00	20.25-24.00	19.50-21.75	19.00-22.25	None qtd.
1100-1300	lbs.	20.50-22.00	18.75-24.00	19.50-21.75	18.75-22.25	20.00-22.50
1300-1500	lbs.	20.50-22.00	18.50-23.50	19.00-21.75	18.50-22.25	20.00-22.50
Good:						
700-900	lbs.	17.50-19.50	17.50-20.25	17.25-19.50	None qtd.	17.00-19.00
900-1100	lbs.	18.00-20.00	17.50-20.25	17.00-19.50	17.00-19.25	17.00-19.00
700-900	lbs.	17.50-19.50	17.50-20.25	17.25-19.50	None qtd.	17.00-19.00
900-1100	lbs.	18.00-20.00	17.50-20.25	17.00-19.50	17.00-19.25	17.00-19.00
1100-1300	lbs.	18.00-20.00	17.75-19.50	17.00-19.25	16.75-19.25	16.50-19.00
Standard,						
all wts. . .		15.00-17.00	14.75-17.50	14.50-17.25	15.00-17.50	13.00-15.50
Utility,						
all wts. . .		12.50-15.00	13.00-14.75	12.00-14.50	13.00-15.00	11.00-13.00
HEIFERS:						
Prime:						
600-800	lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
800-1000	lbs.	None qtd.	21.50-22.50	None qtd.	None qtd.	None qtd.
Choice:						
600-800	lbs.	20.00-21.00	19.00-21.50	19.00-20.50	18.50-20.00	18.00-19.00
800-1000	lbs.	20.00-21.00	19.00-21.50	19.50-21.50	18.50-20.00	18.50-19.00
Good:						
500-700	lbs.	17.00-19.00	17.00-19.00	16.00-18.00	16.00-17.75	16.00-18.00
700-900	lbs.	17.00-19.00	16.50-19.00	16.00-18.00	16.00-17.50	16.00-18.00
Standard,						
all wts. . .		14.00-16.25	14.00-17.00	14.00-16.50	14.25-16.25	13.00-15.50
Utility,						
all wts. . .		12.00-14.00	11.75-14.00	12.00-14.00	12.50-14.25	11.00-13.00
COWS:						
Commercial,						
all wts. . .		12.00-13.00	11.75-13.00	12.00-13.00	11.00-12.00	11.50-12.50
Utility,						
all wts. . .		11.00-12.00	10.25-11.75	10.75-12.00	10.25-11.00	10.50-11.50
Can. & cut.,						
all wts. . .		8.00-11.00	9.00-11.00	9.00-11.00	9.00-10.00	9.00-10.00
BULLS (Yrds. Excl.), All Weights:						
Good	None qtd.	12.00-13.00	None qtd.	None qtd.	12.50-13.50
Commercial	14.50-15.50	16.00-16.50	13.25-14.25	13.50-14.50	13.50-14.50
Utility	13.50-14.50	14.50-16.00	12.25-13.25	12.50-13.50	14.50-15.50
Cutter	10.00-13.50	13.00-14.50	9.50-12.25	None qtd.	13.50-14.50
VEALERS, All Weights:						
Ch. & pr....		26.00-31.00	25.00-27.00	24.00-26.00	20.00-22.00	24.00-26.00
Stand. & gd.		14.00-26.00	14.00-25.00	13.00-20.00	12.00-18.00	17.00-20.00
CALVES (500 Lbs. Down):						
Ch. & pr....		None qtd.	18.00-21.00	18.00-20.00	None qtd.	None qtd.
Stand. & gd.		12.00-16.00	13.00-16.00	12.00-16.00	None qtd.	None qtd.
SHEEP & LAMBS:						
LAMBS (110 Lbs. Down):						
Ch. & pr....		20.50-21.00	20.00-21.25	19.50-20.25	19.50-20.60	19.50-21.00
Gd. & ch....		18.75-20.50	19.00-20.00	18.00-19.50	18.50-19.50	None qtd.
LAMBS (105 Lbs. Down) (Shorn):						
Ch. & pr....		None qtd.	19.65 only	18.50-19.25	18.00-18.50	18.50-19.00
Gd. & ch....		18.50-19.25	18.50 only	17.25-18.50	17.00-18.00	17.50-18.50
EVES (Shorn):						
Gd. & ch....		5.00- 6.00	7.00- 9.00	5.00- 6.00	6.50- 8.50	5.50- 6.50
Cull & util.		4.00- 5.00	5.50- 7.00	4.00- 5.00	4.50- 6.50	3.50- 5.50



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CURING FOREMAN: Seeks position in small firm. 10 years' experience in artery pumping and sweet pickle process. Excellent references. In reply advise complete details of position offered. W-22, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERIENCED: Smoke-house and curing man desires connection with reputable eastern packer. Have experience in practically all pork operating departments. Can furnish references. W-23, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

OFFICE MANAGER: 8 years' experience in departmental accounting and office management with independent packer. Wants to re-locate with another independent meat packer. W-24, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES MANAGER: 56 years old, 30 years' packinghouse experience: House sales, practical knowledge of full operation. W-26, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

POSITION WANTED

SALESMAN and BEEF SUPERINTENDENT: 25 years' experience, procurement, slaughtering, boning, breaking, sales, beef, pork, sausage and prepackaged items, canned meats etc. Know yields, costs and finance. W-25, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

LINES

WANTED: For Pacific coast and Arizona. Can meats, imported and domestic. Also sausage supplies, casings, spices, binders, etc. W-16, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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WANTED: MAN CAPABLE OF MAKING FULL LINE OF SAUSAGE PRODUCTS.

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W-28, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

HELP WANTED

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Familiar with B.A.I. Packinghouse accounting and yields. We have several small packinghouses and branch houses throughout United States and still growing fast. This requires top-flight accountant with wide experience. Salary high enough to attract the best. Replies strictly confidential. State education, record of employment and personal background. Box W-27, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CREDIT MAN

EXPERIENCED: With thorough knowledge of wholesale meat business, office management and organization. Only the best references and record will be considered.

P. O. Box 100 TURNER & GEE Orlando, Florida

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Progressive mid-western packer offers unusual opportunity to experienced working foreman for beef boning department. Send details of experience to Box W-17, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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NIGHT MAN: For edible oil refinery. Thorough experience in processing, refinery, vegetable oils and fats. Excellent salary and benefits. Send resume. TRANS-WORLD REFINING CORPORATION, 137 Twelfth Street, Jersey City, N. J.

SUPERVISORS: Large food processing corporation requires services of young men for supervisory positions in South America. Must have meat packing plant experience, prefer college education or equivalent. W-493, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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